

COOKERY



RECIPES BY WOMEN
OF

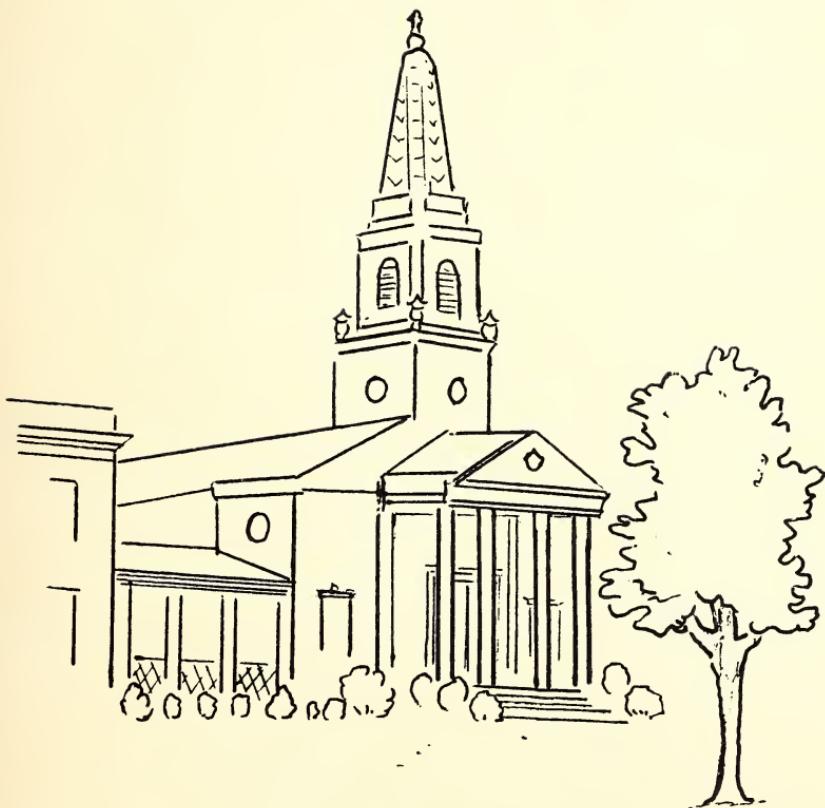
FIRST ASSOCIATE REFORMED
PRESBYTERIAN CHURCH



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FIRST ASSOCIATE REFORMED
PRESBYTERIAN CHURCH

Gastonia, N. C.

TABLE OF CONTENTS

Purpose of Printing -----	3
Recipe For Living -----	4
Beveridges -----	5
Breads -----	8
Cakes, Cookies, Candy -----	14
Hors d' Oeuvres -----	40
Meats -----	43
Pies -----	62
Pickles -----	71
Salads and Salad Dressings -----	74
Seafoods -----	89
Vegetables -----	96

Compiled by the Women of the First Associate
Reformed Presbyterian Church for the express
purpose and privilege of aiding a girl with her
formal education.



See minutes of the Executive Board of the Woman's Society, September, 1966, for data regarding publication of cook book.

1 3/4 C Tang 1 tsp. cinnamon
1/2 C tea 1 tsp. cloves
1/2 C sugar

RECIPE FOR LIVING

1 yearning, seeking soul	a world of forgiveness
1 heartful of love	unlimited hope
a lifetime of service	fulness of faith
	a yoke of humility

Different from all other recipes, this one necessitates no "gathering in." One has only to look to the inner self where God has placed the ingredients. Mixing will take a lifetime, and must be stirred with perseverance.

One yearning, seeking soul will hold to itself a heartful of love which will grant patience and kindness to all others. Add to this a lifetime of service in doing the things--large or small--that will make the world a better place in which to live. Mix freely with compassion and forgiveness for all, being ever mindful that our own faults so often exceed those of our neighbor. Blend with an undying hope that nothing done for the good of others is in vain and mold together with the full faith that through joy and sorrow someone cares, that God the Creator still rules the universe and if we look to Him the day will be hastened when He rules each heart.

Serve with great humility--knowing each effort or sacrifice is small when compared to the sacrifice of God who gave His Son and Jesus Christ who gave his life.

Instant Russian Tea Mrs. Hoke Hanna, Jr.
Nan Anthony - January 1972

2 1/2 C Tang - sweetened. 2-3 tsp. = 1 C

3/4 C instant tea 99
lemon flavored. 1 T. 1 C water
large mug.

1 C sugar

1 tsp. cinnamon ground.

1 tsp. cloves

jars

HALLOWEEN PUNCH

6 cups orange juice
2 cups lemon juice
4 cups sugar syrup (2 cups sugar, 2 cups water
boiled together)
8 cups apple juice

Orange sherbet or strawberry sherbet, and red food coloring
Serves 30

Mrs. Morris Wilson

PUNCH CIDER (HOT SPICED APPLE)

1 qt. apple cider 2 tablespoons lemon juice
1/2 cup orange juice 1/2 cinnamon stick
 4 whole cloves

Mix and simmer for 15 minutes. DO NOT BOIL. Serve hot.
Serves 6-8.

Vivien Stewart

Low calorie Russian Tea - instant makes small quantity.

1 ptg. presweetened lemon drink mix
1 ptg. " orange " "
2 tbs. instant tea (scant)
shake cinnamon (ground)
in cloves.
use teaspoon of this tea to 1 c boiling water

HOT PUNCH

1 qt. apple juice	2 cups water
1 qt. orange juice	1 tsp. whole ginger
1-1/2 cup sugar	10 to 12 whole cloves

Bring sugar and water to a boil. Add juices and spices and simmer. Remove spices before serving. Add juice of one lemon if punch is too sweet.

Mrs. Ralph Williams

CRANBERRY PUNCH

6 cups cranberry juice	1 qt. ginger ale
3 cups orange juice	12 whole cloves
3 cups pineapple juice	2 sticks cinnamon
3/4 cup lemon juice	

Simmer 2 cups cranberry juice for fifteen minutes with the spices which have been tied in a cheesecloth bag. Cool and remove spices. Combine all juices and pour over ice in punch bowl. Add ginger ale just before serving.
Serves 25-35 punch cups.

(Mrs. Kenneth, Sr.) Vivian C. Taylor

HOT OR COLD PUNCH

2 cups sugar	4 sticks cinnamon
4 cups water	1 tablespoon whole cloves

Simmer fifteen minutes; strain and add:

1 large can pineapple juice	1/2 cup lemon juice
1 large can orange juice (not frozen)	
2 qts. ginger ale	

Serves 20.

Mrs. Clayton Wilson

INSTANT RUSSIAN TEA

Half of jar (1/2-2 oz. jar)
1 large jar Tang (2 oz.) 1 tsp. cinnamon
1 cup sugar 1/2 tsp. cloves (powdered)
1/2 cup Instant Lipton Tea

Mix well. Keep in covered jar. To use, put two heaping teaspoons in cup and pour boiling water over.

Mrs. Lewis Cathey

SPICED YELLOW PUNCH

2 cups sugar 4 cups water
14 whole cloves 1/4 tsp. allspice

Simmer for ten minutes. Strain. Add:

1 large can orange juice 1 large can pineapple juice
1/4 cup lemon juice

Mint tops and red cherries may be used for garnish if desired. The above may be prepared ahead and chilled. Just before serving, add 2 large bottles ginger ale.

Mrs. J. Y. Todd, Jr.

PINEAPPLE SHERBET PUNCH

3 half-gallon containers pineapple sherbet (convenient to buy in these sizes, to soften and add to punch as needed)
3 large cans (1 qt. plus 14 oz.) pineapple juice
3 cans orange juice (frozen) diluted according to directions
1 dozen lemons (or use equivalent frozen lemon juice)

Blend all juices and chill thoroughly in refrigerator. Let sherbet soften. Pour chilled juices over sherbet. Makes excellent thick punch. Serves at least 50.

Mrs. Bill Jumper

COMMUNION BREAD

1/2 cup shortening	1/2 cup milk
1/2 cup sugar	1/2 teaspoon salt
2 cups flour--maybe more	

Cream shortening. Add sugar gradually. Add milk, flour and salt. If dough is not firm, add more flour cautiously. Roll as for thick pie crust. Fit into baking sheet and mark off into squares (small). Bake at 350° until lightly brown. Remove squares around the edges if browned before the center.

Mrs. W. S. McCown

COMMUNION BREAD

This recipe serves a congregation of 150. It may be doubled for a larger congregation.

4 cups flour	1 teaspoon baking powder
2 level tablespoons sugar	1/2 pound butter

Add enough milk to make a soft dough. Mix as pie crust. Form into small portions and roll rather thinly. Mark in small squares with pastry wheel, not cutting completely through. Bake in oven at about 350° but do not brown.

Mrs. W. K. Pursley

FRIED CORN BREAD

1 cup corn meal	1 teaspoon salt
1 tablespoon flour	1/4 teaspoon soda
1 egg may be added	

Sift all together. Add egg and enough buttermilk to make soft batter. Drop by spoonful into hot greased skillet. Brown nicely on both sides. Do not have skillet too hot or too greasy--just enough to brown.

Mrs. Morris Wilson

SWEET POTATO ROLLS

1/2 cup sweet potatoes, mashed	
1/2 cup sugar	1/2 cup Crisco
1/2 teaspoon soda	1 teaspoon baking powder
1 teaspoon salt	
6 cups flour, for rather stiff dough	
2 cups liquid (1-1/2 cups warm milk and 1/2 cup warm water)	

Soften 2 yeast cakes in the warm water and add the 1-1/2 cups milk.

Make up and let rise to double in size. This amount makes quite a number of rolls. You may use a part of dough for rolls and then place the remainder in refrigerator to be used the next day.

Mrs. E. D. Craig

ICE BOX ROLLS

1/4 cup sugar	2 heaping tablespoons shortening
1/2 tablespoon salt	

Pour 1 cup boiling water over the above, which have been placed in a large mixing bowl. Allow mixture to cool. Add 2 cups flour and beat by hand until smooth. Add 1 package yeast dissolved in 1/4 cup warm water with 1 teaspoon sugar. Beat again. Add one well-beaten egg and beat mixture again. Add enough flour to make a soft dough, usually 1 to 2 cups. Cover and place in refrigerator overnight. Make out into rolls and allow to rise about 2 hours before baking.

Mrs. J. M. Alexander, Jr.

CHEERY NUT BREAD

3 cups flour	1 egg
1 cup sugar	1 cup chopped nuts
1 teaspoon salt	1 small bottle cherries
3 teaspoons baking powder	
1 cup liquid (milk and cherry juice)	

Beat together eggs and sugar. Add to this mixture the dry ingredients alternately with milk and cherry juice. Add chopped nuts and cherries. Let rise 20 minutes and bake in loaf pan.

Mrs. Murray W. Griffith

APRICOT BREAD

Soak 1 cup dried apricots in warm water for 30 minutes. Drain and cut into 1/4" pieces with scissors. Mix thoroughly:

1 cup sugar	1 egg
2 tablespoons butter	

Stir in:

1/4 cup water	1/2 cup orange juice
---------------	----------------------

Sift together and stir in:

2 cups sifted flour	1/4 teaspoon soda
1 teaspoon salt	2 tablespoons baking powder

Blend in 1/2 cup chopped nuts and cut up apricots. Place in greased lined 9" x 5" x 3" pan. Let stand 20 minutes. Bake at 350° for 55-65 minutes.

Mrs. T. J. Brawley, Sr.

LEMON MUFFINS

1 cup butter or other shortening (2 sticks)	
1 cup sugar	4 egg yolks, well beaten
1/2 cup lemon juice	2 cups plain flour
2 teaspoons baking powder.	
1 teaspoon salt	4 egg whites, stiffly beaten
	2 tablespoons grated lemon peel

Cream butter and sugar until smooth. Add egg yolks and beat until light. Add lemon juice alternately with the flour which has been sifted with baking powder and salt. Mix thoroughly after each addition. (Do not overmix.) Fold in stiffly beaten egg whites and the grated lemon peel.

Fill buttered muffin pans three-quarters full, and bake at 375° about 20 minutes.

These freeze well and are nice to split open and toast, to serve with salads. They may also be made up and kept in the refrigerator and baked as needed.

Mrs. Lewis Cathey

PECAN MUFFINS

1/2 cup shortening	2 eggs
1-1/4 cup brown sugar	1 teaspoon soda
1-3/4 cup flour	1/2 teaspoon salt
1 cup buttermilk	1 teaspoon vanilla
	1/2 cup broken pecans

Cream sugar and shortening. Add flour and salt. Beat eggs and add to mix. Add liquid to dry mixture; add nuts and vanilla. Mix soda with little milk and add last. Bake in greased muffin pans (or liners) at 350° for 25 minutes. Makes 16.

Mrs. Hoke Hanna, Jr.

YEAST BREAD

Scald 2 cups milk. Pour over 2 heaping tablespoons shortening, 1/4 cup sugar, 1/2 tablespoon salt. Let cool. Thicken with 2 cups flour. Beat well. Add package of yeast which has begun to rise in 1/4 cup warm water and 1/2 teaspoon sugar. Beat well.

Add flour (2 cups or more) to make dough firm. Knead until smooth. Let rise in warm place until twice its bulk. Work and divide into two loaves. Shape and put in greased pans. Let rise 15 or 20 minutes.

Bake at 375° until bread begins to brown. Place shallow pan of water over the rack and bake at 300° for 20 more minutes.

Mrs. M. V. Whitesides

HOT ROLLS

2-1/2 cup flour	1 package yeast
1 teaspoon salt	1 cup buttermilk
1 teaspoon baking powder	3 tablespoons sugar
shortening (size of egg)	

Sift dry ingredients together. Mix yeast in little warm water (1/4 cup) until dissolved; then add to buttermilk and make a stiff dough. Let rise in warm place about 1-1/2 hours. Bake at 450° until done.

Mrs. B. J. Alexander

CHEESE BUDS

1/2 lb. sharp Cheddar cheese, shredded
1 egg white, slightly beaten
1/2 lb. butter 2 cups sifted flour
1/4 teaspoon red pepper Pecan halves

With mixer, blend cheese and butter. Sift flour and pepper. Gradually work into creamed mixture with spoon.

Roll out 1/2" thick. Cut into 1" rounds. Brush with egg white. Top with pecans. Bake on ungreased baking sheet in hot oven (425°) for 10 to 15 minutes. Will freeze well. Makes 8 dozen.

Hazel Dixon

CHEESE RINGS

2 sticks margarine dash red pepper
3 cups plain flour salt
3/4 lb. cheese, grated (Kraft extra sharp)

Cream margarine and cheese together. Add remainder of ingredients. Use Mirro cookie press, star design. Form ring. Cook at 425° for 10 to 15 minutes.

Mrs. James W. Kennedy

SPOON BREAD

2-1/4 cups milk 2/3 cup yellow corn meal
2 tablespoons butter 1 teaspoon salt
3 eggs separated

Heat milk to scalding. Add butter and salt, and slowly stir in corn meal. Boil gently 1 minute, stirring constantly. Remove from heat and cool 5 minutes; then stir into well-beaten egg yolks. Fold in stiffly beaten egg whites and pour into a greased 5-cup casserole. Bake in moderate oven (375°) 35 to 40 minutes. Serve spooned from baking dish with butter. Makes 5 servings.

Mrs. Pat Craig

CRYSTALLIZED GRAPEFRUIT PEEL

Peel of 3 medium-sized grapefruit
3 cups sugar
1 cup water
few drops coloring

Place the peel of three medium sized grapefruit, which has been cut into strips, into a sauce pan. Cover the peel with water and boil slowly for 45 minutes. Change water every 15 minutes, draining the peel in a colander and washing thoroughly each time. This process removes the bitter taste of the peel.

Cook in another sauce pan large enough to hold the peel, 3 cups sugar and 1 cup water with a few drops of desired coloring. Stir until sugar is dissolved. Cook until a soft ball is formed in cold water.

Add fruit peel to syrup and toss until peel is covered and most of syrup is absorbed. The peel will have a clear or transparent appearance. Roll each piece of peel in granulated sugar. Cool on paper toweling.

Bobby Lindsay

NEVER FAIL FUDGE

1 lg. can Pet Milk	5 cups sugar
2 sticks margarine	2 teaspoons vanilla
2 cups pecans	3 6-oz. pkgs. semi-sweet chocolate chips

Dissolve milk and sugar. Melt margarine and add milk and sugar mixture. Bring to a boil and boil exactly six minutes, stirring constantly. Remove from heat and add chocolate chips, stirring until all are dissolved. Add vanilla and nuts. Pour into large greased pan. Cool and cut. Makes 5 lbs.

Mrs. Boyce J. Hanna

CHRISTMAS FUDGE

1 cup diced preserved pineapple
1 cup halved candied cherries
1-1/2 cups halved Brazil nuts
1-1/2 cups broken English walnuts
2 cups pecan halves
3 cups sugar
1-1/2 cups light cream (undiluted evaporated milk
may be used)
1 cup white corn syrup
1 teaspoon salt
2 teaspoons vanilla extract

Grease two 9" x 9" x 2" pans. Combine first five ingredients. In a 3-quart saucepan over low heat, stir sugar with the cream, syrup, and salt until sugar is dissolved. Cover pan; bring mixture to boil. Boil one minute, or until all sugar crystals on side of pan have melted. Remove cover. (If using a candy thermometer, set in place.) Continue gentle cooking, stirring occasionally, to 236° F., or until a little mixture in cold water forms a soft ball.

Remove from heat. Add vanilla; then, with electric mixer at medium speed (or with spoon), beat until mixture is creamy and begins to hold shape. Thoroughly mix in fruits and nuts. Press into pans. Chill until firm enough to cut. Makes about 4 lbs. (By using red and green pineapple and cherries, this candy has a Christmas-y appearance.)

Jean Wood

MERINGUE CAKE

6 egg whites	1/4 teaspoon salt
2 cups sugar	1 teaspoon vanilla
1 tablespoon vinegar	1/2 tsp. almond extract

Beat egg whites until they stand in peaks. Add other ingredients slowly. Then beat five minutes. Line 16" x 8" cake pan with brown paper, lightly greased. Pour meringue into pan. Bake 1-1/2 hours at 250°. Let cool and put on icing.

MERINGUE CAKE TOPPING

Pound 5 or 6 Heath Bars until rather fine. Add to 1 pint of whipped cream, and beat with spoon. Ice the cake and place in refrigerator. Will keep for several days.

Mrs. W. T. Spencer

PINEAPPLE CAKE

1 stick butter	1/2 cup Crisco
2 cups sugar	4 eggs
1 cup milk	1 tablespoon vanilla
3 cups Red Band self-rising flour	

Cream and mix as you would any layer cake. Pre-heat oven to 350° and bake until golden brown and springs back with light touch.

PINEAPPLE FILLING

1 #2 can crushed pineapple	1/2 whipping cream
3 tablespoons sugar (for pineapple)	
2 tablespoons sugar (for whipping cream)	

Add sugar to pineapple and mix thoroughly. Put in refrigerator until chilled. Whip cream with sugar (do not whip stiff). Spread pineapple on layers with juice, then spread whipped cream over the pineapple after all four layers have been covered. Spread sides with whipped cream. Place in refrigerator. Will keep four or five days.

Mrs. N. H. Goude

APPLE SAUCE CAKE

2/3 cup butter or shortening	1-1/2 cups sugar
3 cups unsweetened applesauce	

Cream together butter or shortening with sugar.
Add applesauce. Mix well.

Sift together:

3 cups flour	1 teaspoon soda
1 teaspoon baking powder	2 teaspoons cinnamon
	1 teaspoon cloves

Add to applesauce mixture and mix well. Add 1 cup raisins and 2 cups chopped nuts. Bake in greased tube pan at 325° for 1-1/2 hours, or until done. (Can be baked in 3 layers at 350° 30 to 40 minutes, or until done.)

Mrs. Rowe Reese

FRUIT COCKTAIL CAKE

3 eggs	1-1/2 cups sugar
3 cups self-rising flour	3 cups fruit cocktail, use
1 stick margarine	fruit and juice
1 teaspoon vanilla	

Cream margarine and sugar. Add eggs one at a time, beating well after each. Add fruit cocktail, flour and vanilla. Grease and lightly flour oblong pan 13" x 9" and bake for 30-35 minutes at 350°.

Topping:

1 stick margarine	1 cup sugar
1 cup canned milk	

Cook for ten minutes and cool. Add 1/2 cup coconut and 1/2 cup nuts. Pour over cake.

Mrs. Rowe Reese

FRESH APPLE CAKE

1-1/2 cups Wesson Oil	2 cups sugar
1 teaspoon soda	3 whole eggs
2 teaspoons vanilla	1 cup nuts
3 cups plain flour (sifted 3 times)	
3 cups fresh apples, diced	
1 teaspoon cinnamon (optional)	

Beat oil, sugar and eggs together. Add dry ingredients and vanilla. Mix well. Lastly, mix in apples and nuts. Bake in greased tube pan at 325-350° for about an hour. Do not flour pan.

TOPPING

1 stick butter	1 cup brown sugar
1/4 cup sweet milk	

Mix and stir over low heat to melt butter. Let mixture come to a rolling boil and boil for 2 or 3 minutes. Set aside for a minute or two. Pour over cake.

Sarah Wallace

MACAROON CAKE

1 cup Crisco	2 cups sugar
1/4 teaspoon salt	6 eggs, one at a time
1 tsp. lemon flavoring	2 cups sifted cake flour
1/2 tsp. almond flavoring	

Cream Crisco and sugar until fluffy. Add other ingredients in above order. Pour in greased and floured tube pan. Bake at 325° for 1 hour and 15 minutes.

Emily Howell

FUDGE UPSIDE-DOWN CAKE

1 tablespoon shortening	1 teaspoon vanilla
3/4 cup sugar	1 teaspoon baking powder
1/2 cup milk	1/2 teaspoon salt
1 cup flour	.1 - 1/2 tablespoons cocoa

Cream sugar and shortening; add milk and vanilla and blend. Sift together flour, baking powder, salt and cocoa; add to mixture, mixing thoroughly. Pour into greased 8" square pan.

TOPPING

1/4 cup cocoa	1/2 cup chopped nuts
1/2 cup brown sugar	1 - 1/4 cups boiling water
1/2 cup white sugar	

Spread nuts over batter, then cover with sugar-cocoa mixture. Pour boiling water over topping and batter. Bake 35 minutes at 350°. When cooked, cut in squares and serve topped with whipped cream.

Mrs. J. V. Richardson

EAST CHEESE CAKE

Crust:

15 double (whole) Graham Crackers
1 stick margarine
1 tablespoon powdered sugar
-----Save a cup of this mixture for topping.

Filling:

Dissolve 1 package lemon Jello in 1 cup hot water. Let cool. Mix one (8 oz.) package cream cheese with 1 cup sugar. Add gradually to Jello. Whip one large can (chilled) Pet milk. Add whipped cream to other mixture and heat about 3 minutes with an electric mixer at medium speed. Pour over crust. Sprinkle remainder of crust crumbs over top and chill for approximately two hours.

Mrs. Richard Ferguson

LEMON JELLO CAKE

1 pkg. Lemon Jello	3/4 cup Wesson oil
3/4 cup apricot nectar	2 teaspoons lemon extract
4 eggs, separated	1 pkg. Duncan Hines yellow cake mix

Add lemon Jello to cake mix, Wesson oil, apricot nectar and lemon extract. Beat well for 2 minutes, adding eggs one at a time and beating well after each. Beat egg whites until stiff and fold into yellow batter. Pour in a well-greased and floured tube pan and bake at 325° for an hour and 10 minutes.

When cake is done, squeeze lemon juice, add 1 cup powdered sugar, and spread over top of cake.

Mrs. Hoke Hanna, Sr.

CHEERRY NUT CAKE

1 cup Crisco	3 eggs
2 cups sugar	1 teaspoon vanilla
3 cups plain flour	1 teaspoon almond
1/2 teaspoon salt	1 bottle maraschino cherries
1/2 teaspoon soda	1 cup nuts
1 cup buttermilk	

Cream sugar and Crisco. Add eggs one at a time, beating well after each. Sift together flour, baking soda, salt; and add to other mixture alternately with milk. Beat well. Add cherries and nuts and blend well. Bake in tube pan which has been greased and lined. Bake at 350° for one hour.

ICING:

1 pkg. (3 oz.) cream cheese	1 tsp. almond flavoring
1 box confectioners sugar	Juice from cherries, as needed

Blend cheese and flavoring; add sifted sugar and juice, to give spreading consistency.

Mrs. Hoke Hanna, Jr.

PRUNE CAKE

1-1/2 cup sugar	1 cup Wesson oil
3 eggs	1 teaspoon vanilla
2 cups plain flour	1 teaspoon soda
1 teaspoon cinnamon	1 teaspoon nutmeg
1 teaspoon allspice	1/4 teaspoon salt
1 cup buttermilk	1 cup chopped pecans or walnuts
1 cup prunes--cooked and cut small	

Put oil in large bowl. Add sugar, and heat. Add eggs one at a time, beating after each. Add sifted flour (to which all dry ingredients have been added) and milk, alternately. Add vanilla, nuts, and prunes. Pour into greased and floured sheet-cake pan and bake at 325° for 1 hour. Leave cake in pan when done.

Buttermilk Icing for Prune Cake:

1 cup sugar	1/2 cup buttermilk
1/2 teaspoon soda	1 tablespoon corn syrup
1/2 stick margarine	

Put all ingredients in pan. Stir only until dissolved. Cook for 25 minutes on low heat. Spread on warm Prune Cake.

Mrs. Richard Ferguson

TOMATO CAKE

1/2 cup Crisco	1/4 teaspoon salt
1/2 teaspoon cloves	1/2 teaspoon nutmeg
1 cup sugar	2 eggs, beaten
2 cups flour	1 teaspoon soda
1 cup tomato juice	1 cup raisins
1/2 cup chopped nuts	

Thoroughly cream Crisco and sugar. Add eggs one at a time, and beat well. Sift (three times) flour, soda, spices and salt. Add alternately with tomato juice to shortening mixture. Add raisins and nuts. Blend well. Pour in greased pan or tube pan or two 9" layer pans in moderate oven (375°) about 40 minutes or until done. When cool, cover with Cream Cheese Frosting. (Recipe on following page.)

CREAM CHEESE FROSTING

For Tomato Cake (recipe on Page 15).

1 pkg. (3 oz.) cream cheese	2 cups confectioners sugar
1 teaspoon orange juice	1 teaspoon orange rind, grated

Sift sugar and combine with cream cheese. Add juice and grated orange rind. Beat until smooth--more juice may be added if frosting is too thick.

If used for a two-layer cake, add more cream cheese and orange juice and confectioners sugar.

Mrs. G. D. Gates

ORANCE DREAM CAKE

2 cups sifted flour	2 teaspoons baking powder
1/4 teaspoon soda	1 teaspoon salt
1/3 cup orange juice	2 tablespoons lemon juice
1-1/3 cup sugar	2/3 cup Crisco
1 teaspoon orange rind	1/4 teaspoon lemon rind
1/3 cup water	2 eggs, unbeaten

Sift flour, sugar, baking powder, soda, and salt into mixing bowl. Drop in Crisco (no creaming needed). Add grated fruit rinds, orange juice, and water. Beat about 2 minutes. Add eggs and beat 2 minutes longer. Add lemon juice, and blend. Bake in two large cake pans in moderate oven (375°) for about 20-25 minutes. Remove from pans and cool thoroughly. Spread layers with Orange Cream Filling.

Orange Cream Filling:

Mix together 1 cup cocoanut, 3 teaspoons orange rind (grated), 1/4 cup sugar, 2 tablespoons orange juice, 1 tablespoon lemon juice. Let stand 15 minutes. Whip 1 cup heavy cream and fold into cocoanut mixture. Keep in refrigerator.

Mrs. Pat Craig

COCONUT POUND CAKE

3 cups sugar	3 sticks butter
3 cups flour	6 eggs
1 cup Pet milk	1 teaspoon baking powder
1 teaspoon lemon extract	1/2 teaspoon salt
1 can shredded coconut	

Cook at 350° for 1 hour and 15 minutes.

Mrs. E. D. Craig

DEVIL'S FOOD CAKE

2-1/3 cups cake flour	1 teaspoon soda
1/2 teaspoon salt	1-1/3 stick butter
3 eggs	3-1/2 squares unsweetened
1-1/3 cups sweet milk	chocolate
1-1/2 teaspoon vanilla	
2-1/3 cups sifted light brown sugar	
(1 box plus 1/3 cup)	

Blend butter and sugar until light and creamy. Add chocolate which has been melted over hot water. Add eggs all at one time and blend. Add vanilla to milk, then add flour and milk in usual way (beginning and ending with flour). Bake in two 9" layer pans in a 325° oven. Ice with white boiled icing to which vanilla and essence peppermint have been added according to taste. Drizzle over top and sides of iced cake with one square of melted unsweetened chocolate to which has been added one teaspoon Crisco. This can be made either into one large cake or two one-layer cakes.

Miss Wilmot Whitesides

ORANGE FRUIT CAKE

1/2 cup shortening	1 cup sugar
2 eggs	2 cups flour
1/2 cup chopped pecans	1 cup chopped dates
2/3 cup buttermilk	1 teaspoon soda
Grated rind of one orange	

Cream shortening and sugar; add eggs. Dissolve soda in buttermilk and add to dry ingredients. Cook at 350° for about 30 minutes.

Topping:

Dissolve 1/2 cup orange juice, 1 cup sugar and rind of one orange. Pour this over cake while hot.

Mary Catherine Blair

LEMON FRUIT CAKE

3-1/4 squares butter	2 cups sugar
4 cups flour	1 tablespoon baking powder
6 eggs separated	1/2 lb. candied pineapple
1/2 lb. candied cherries	1-1/2 oz. pure lemon extract
1 teaspoon salt	3 cups pecans (or more)

Cream sugar and butter. Add baking powder and salt to 2 cups flour. Add alternately with egg yolks to other mixture. Add lemon extract. Dredge fruit with 2 cups flour, and add to mixture. Beat egg whites and fold into mixture. Let stand overnight. Bake next morning for 3 hours at 250°. (Sometimes more pineapple and cherries are used.)

Mrs. E. D. Craig

RED VELVET CAKE

1-1/2 cup sugar	1/2 cup shortening
2 eggs	1 scant teaspoon salt
1 cup buttermilk	2-1/4 cup cake flour
2 oz. red cake coloring	1 teaspoon soda
1 tablespoon cocoa	1 teaspoon vanilla
1 tablespoon vinegar	

Cream shortening, sugar and eggs. Make a paste of food coloring and cocoa. Add to mixture. Add salt, flour, buttermilk and vanilla. Mix in, but do not beat, vinegar and soda.

Bake in three 8" pans in 350° oven from 30 to 35 minutes.

Icing:

2 tablespoons cornstarch 1 cup water
Cook the above until thick. Cool.

Cream until fluffy with a mixer

1 cup sugar
1 cup butter
1 teaspoon vanilla

Add to the cold cornstarch mixture and beat until like whipped cream. Spread over layers and on top.

Pretty--and delicious!!

Mrs. Morris Wilson

CORN FLAKE MACAROONS

2 egg whites	1 cup sugar (white or brown)
2 cups corn flakes	1/2 cup pecans
1 cup cocoanut	1/2 teaspoon vanilla extract

Beat egg whites until stiff. Carefully fold in sugar; then fold in corn flakes, pecans, and cocoanut. Add vanilla. Drop on greased baking sheet and bake 15 to 20 minutes.

Miss Phoebe Pearson

TEA CAKES

1 stick margarine	1-1/2 cups sugar
1 egg	1/4 cup milk
1 teaspoon lemon extract	2 cups all-purpose flour
	1 teaspoon baking powder

Let margarine soften at room temperature. Mix in sugar, egg, milk, and extract; beating well after each addition. Sift flour and baking powder together in a separate bowl, then mix these ingredients in with the others. Roll out dough mixture very thinly, taking a small portion at a time. Cut with a small biscuit cutter. Bake at 400° for a few minutes, until a light brown.

Mrs. John T. Pearson

MAPLE WALNUT BARS

1 egg	1/2 cup sugar
1/3 cup melted butter	1/2 cup self-rising flour
1 teaspoon maple extract	1 cup English walnuts, coarsely
1/2 cup chopped raisins	broken

Beat egg; add sugar and blend. Add melted butter, flour, flavoring, walnuts and raisins. Blend until mixed. Spread evenly on greased 8" square pan in 350° oven for approximately 30 minutes. Cool in pan, then cut in squares with very sharp knife. Makes 16 generous squares.

NOTE: If self-rising flour is not used, add 1/4 teaspoon each of salt and baking powder to all-purpose flour.

Mrs. J. G. Tino, Jr.

FRUIT BARS

1 box brown sugar	2 sticks margarine
1 teaspoon vanilla	4 well-beaten eggs
3 cups chopped pecans	1 lb. candied cherries
2 cups unsifted self- rising flour	1 lb. candied pineapple

Cream margarine, sugar, and vanilla well. Add well-beaten eggs. Mix in flour. (Makes cake batter.)

Spread chopped pecans in two well-greased and floured bread pans. Pour the cake batter over the pecans. Last, sprinkle finely chopped candied cherries and pineapple over top of batter. Bake one hour or more at 325°. Cake will be about one inch thick after baking. Cut in squares.

Mrs. Clayton B. Wilson

CHEESE-DATE FOLDOVERS

1/2 cup butter or margarine	1-1/3 cup sifted flour
1/4 teaspoon salt	2 tablespoons cold water
1/4 lb. (1 cup) sharp grated cheese	

Cream butter and cheese until light. Sift flour and salt together; blend into creamed mixture. Add water and mix well. Chill thoroughly.

Date Filling: Combine 1 cup chopped dates, 1/2 cup brown sugar, and 1/4 cup water. Cook over medium heat, stirring until like jam. Cool. Roll dough to 1/8" thick on floured board. Cut with 2-3/4" biscuit cutter. Place about 1 teaspoon filling on half of each circle. Fold in half and seal edges with fork. Bake on ungreased cookie sheet at 375° from 8 to 10 minutes. Cool slightly and remove from pan. Makes 2-1/2 dozen.

Mrs. C. C. Johnson

ENGLISH ROCKS

1 cup soft butter or margarine	1-1/2 cup light brown sugar, packed
3 eggs	3 cups sifted flour
1 teaspoon soda	1/2 teaspoon salt
2 teaspoons cinnamon	1/2 teaspoon cloves
1/2 teaspoon allspice	1/2 cup buttermilk
6 cups pecans	1 lb. candied cherries (half red and half green)
6 slices candied pine- apple, diced (half red, half green)	2 cups coarsely diced dates

Cream butter and sugar until light. Beat in eggs; add sifted dry ingredients and milk. Pour batter over nuts and fruit. Mix thoroughly. Drop from teaspoon on cookie sheet. Bake at 325° about 20-25 minutes. Makes 9 dozen cookies.

Mrs. Robert Sytz

OATMEAL COOKIES

1/2 cup shortening	1/2 cup brown sugar
1/2 cup granulated sugar	1 beaten egg
1 tablespoon water	1/2 teaspoon vanilla
3/4 cup sifted flour	1/2 teaspoon soda
1/2 teaspoon salt	1-1/2 cup Quaker Oats, uncooked
1-1/2 cup chopped nuts	1 pkg. chocolate chips

Cream shortening and sugar. Stir in beaten eggs, water and vanilla. Add sifted dry ingredients, rolled oats, nuts and chocolate chips. Drop from teaspoon onto greased baking sheet and bake 10 to 15 minutes at 375°.

Makes approximately 3-1/2 dozen.

Mrs. James Craig

TRAVIS HOUSE COOKIES

To one egg white beaten stiffly, add 1 cup brown sugar and continue beating. Stir in one level tablespoon flour and pinch of salt.

Add one cup chopped pecans. Drop by small spoonsful far apart on buttered cookie sheet and bake for 10 minutes at 325°. Remove from pan when partly cooled.

Mrs. Francis Whitesides, Sr.

NUT STICKS

1 lb. box light brown sugar	2 eggs
1-1/4 sticks butter or margarine	2 teaspoon vanilla
2 teaspoons baking powder	1/8 tsp. salt
2-1/4 cups flour	1 cup nuts

Cream butter and sugar (on low heat). When cool, add eggs, vanilla, salt, and mix thoroughly. Add flour and baking powder, then the nuts. Place in well buttered 16" x 8" pan.

Bake for 30 minutes at 300°. Leave in pan to cool--then cut.

Mrs. W. T. Spencer

King Mt Country Club served nutty fingers at reception Nov. 10 1979
Pour batter in 9 X 13 - cut in
slim finger shape - thin -
delicious & I like finger shape
cut diagonally.

GLORIFIED BROWNIES

3/4 cup Red Band flour, plain	1 cup sugar
3 rounded tablespoons cocoa	1/4 tsp. salt
1 teaspoon vanilla	2 eggs, beaten
1/2 cup chopped pecans	
1 stick butter--or Mrs. Filbert's plain Margarine	

Let butter or margarine soften at room temperature. Sift flour, sugar, cocoa, and salt. Add vanilla and eggs, and mix all together. Beat well--add nuts. Grease and flour a square 9" pan. Bake 20-25 minutes at 325°. Test with toothpick.

Icing for Brownies:

Melt one stick butter or margarine. Stir in one box confectioners sugar and three tablespoons cocoa. Add three or four tablespoons cream or warm milk and stir as it heats. Add 1 teaspoon vanilla. When brownies are done, still piping hot, cover top of them while in the pan with miniature marshmallows. Quickly drizzle icing back and forth over the top. Allow to cool completely, then cover with aluminum foil. Cut into 2" squares.

Mrs. C. C. Johnson

DATE FINGERS

1 cup dates, cut fine	1 cup sugar
1 stick butter	1 egg

Cook until thick. Cool. Add 1 teaspoon vanilla and 2 cups rice krispies and 1/2 cup chopped nuts. Shape into fingers and roll in cocoanut.

Mrs. Rowe Reese

CHOCOLATE COVERED PEANUT COOKIES OR CANDY

2 sticks margarine	1/2 lb. graham crackers (rolled)
1 can angel flake cocoanut	
1/2 cup peanut butter	1 box powdered sugar
1 tablespoon vanilla	1 cup chopped nuts

Melt margarine, mix with other ingredients. Shape in fingers (or squares) and roll in following mixture:

Melt in double boiler (2 very small pots) 1/2 cake paraffin. Add one 12-oz. pkg. of semi-sweet chocolate bits. Roll fingers in mixture. Place on waxed paper. (Use fork to turn fingers in mixture.)

Mrs. Gene Pursley

CHRISTMAS FRUIT BALLS

1 lb. dates, cut in small pieces
1/2 cup chopped nuts
1/2 lb. shredded cocoanut
14 oz. can sweetened condensed milk
2 oz. candied cherries
1/4 teaspoon salt

Put dates, nuts and cocoanut in large bowl and sprinkle with salt. Add condensed milk and blend together well. Roll into small balls. Place close together on slightly greased cookie sheet. Decorate with bits of cherries. Bake at 250 or 275° 15 minutes. Cool on large platter--not on wire rack.

Mrs. Blanton Stacy

REFRIGERATOR COOKIES

1/2 cup shortening	3/4 cup granulated sugar
1 egg	1 teaspoon vanilla
1/2 cup nut meats	2 cups flour
1/2 teaspoon salt	2 tsps. baking powder
1/2 cup firmly packed brown sugar	

Cream shortening and sugar thoroughly. Add egg and beat well. Add vanilla and nut meats and beat. Add sifted dry ingredients gradually. Mix well and shape into rolls 1-1/2" in diameter. Roll in moisture-proof paper. Chill several hours or overnight. Slice thin and bake in 350° oven about 10 or 15 minutes. Yields about 4 dozen cookies.

Mary Catherine Blair

CHOCOLATE DREAMS

2 sticks soft margarine	1 can sweetened condensed milk
2 bxs. confectioners sugar	1-1/2 tablespoons vanilla
1 block paraffin wax	3 cups chopped pecans
	1 (8 oz.) block semisweet chocolate

Mix margarine and milk. Add sugar and vanilla. Mix well, then add nuts. Drop by spoonful on waxed paper. Put in refrigerator overnight. Melt in double boiler (two very small pots) 1 block of paraffin wax and 1 - 8 oz block of semi-sweet chocolate. Dip candy balls in this and put on waxed paper. Makes about 150 balls.

Store in container and keep refrigerated.

Mrs. Gene Pursley

PEANUT BRITTLE

3/4 cup white Karo syrup
1-1/2 cup granulated sugar
1/4 teaspoon salt
1 lb. raw peanuts (3 cups)
1 teaspoon soda
2 tablespoons butter

Cook sugar, syrup, salt and peanuts until brown.
Add butter and soda. While it is foaming, pour
into flat, greased pan (in thin layer). Use two
8" cake pans or cookie sheet.

Mrs. W. F. Dixon

SEA FOAM

2 cups brown sugar	1/2 cup water
1 tsp. vanilla	1/2 cup nuts
1 egg white	

Boil sugar and water until a little dropped in cold
water forms a soft ball. Pour hot mixture over
stiffly beaten egg white, beating while pouring.
Add nuts and extract and beat vigorously until
candy stiffens. When nearly set, drop by spoons-
ful on waxed paper. When cold, the Sea Foam
will harden so that it can be easily taken from
the paper.

Mrs. John T. Pearson

PINEAPPLE TARTS

32 fine rolled graham crackers	
2 tablespoons baking powder	
1/2 cup butter	1 cup sugar
3 egg yolks, beaten	1 cup milk
2 teaspoons vanilla	3 egg whites, beaten stiff
	1 cup chopped nuts

Cream shortening and sugar. Add beaten egg yolks; add milk and dry ingredients alternately. Add vanilla and nuts. Fold in egg whites. Fill cups 2/3 full. Bake 15-20 minutes at 400°.

Beat together small can crushed pineapple and 1 cup sugar until sugar is dissolved. Put 1 teaspoon on each tart while still hot.

Mrs. B. J. Alexander

FUDGE SAUCE

4 squares bitter chocolate	2 cups sugar
2 tablespoons margarine	2 teaspoons vanilla
1 lg. can evaporated milk	

Melt chocolate and butter slowly in saucepan. Add other ingredients and cook until thickened, stirring constantly.

This sauce is best when served warm.

Mrs. Charles Pearson

STRAWBERRY TRIFLES

3 eggs, separated
1 can (1-1/3 cups) Borden's Eagle Brand Sweetened Condensed Milk
1 tablespoon grated lemon rind
1/2 cup lemon juice
1/4 teaspoon cream of tartar
1/4 cup sugar
1-1/2 cups (4 oz.) shredded cocoanut
1 pkg. (10 oz.) frozen sliced strawberries, thawed and drained.
8 baked tart shells, cooled

Beat egg yolks until thick and lemon-colored. Gradually add Eagle Brand milk while continuing to beat. Add lemon rind and juice; blend well. Beat egg whites and cream of tartar until soft peaks form, gradually beat in sugar. Fold into lemon mixture. Gently fold in 1 cup cocoanut and drained strawberries. Spoon into shells. Sprinkle with remaining cocoanut. Garnish with whole strawberries or maraschino cherries. Chill.

Mrs. Clayton B. Wilson

DAMSON PUDDING

1 pint fruit	3 tablespoons flour
2-1/2 cups sugar	2 eggs
1 teaspoon vanilla	1 tablespoon butter

Cook about an hour at 300°. Top with whipped cream after cooling.

Mrs. Carrie P. Moore

FOOD FOR THE GODS

2 cups sugar	1 teaspoon baking powder
5 egg yolks	1 teaspoon vanilla
cracker crumbs (16-18 crackers)	8 oz. pkg. dates
5 egg whites	2 cups pecans (or other nuts)

Mix sugar, egg yolks, dates, nuts, baking powder, vanilla and crumbs. Add egg whites, which have been beaten stiff. Pour in greased pan and cook in moderate oven (about 350 degrees) for about 30 minutes. The way to tell when this is ready to come out of oven is to break crust and see if the egg white looks cooked. Serve with whipped cream.

Wilmot Whitesides
(Handed down from my mother,
Mrs. A. Frank Whitesides)

BURNT SUGAR ICE CREAM

1 qt. whole milk	1-1/2 cup sugar
1 tablespoon flour	2 eggs
1/2 pt. cream (optional)	1 teaspoon vanilla

Scald milk in double boiler. Beat eggs slightly. Add 1 cup of sugar and flour. Beat until smooth. Pour in a thin stream into scalded milk, stirring all the time. Cook until mixture coats a silver spoon. Burn 1/2 cup sugar in a heavy skillet and add slowly to custard. Let cool. Before freezing, add cream and vanilla.

Mrs. J. M. Alexander, Jr.

CROWN JEWEL DESSERT

1 pkg. (3 oz.) each of Lime, Orange and Cherry Jello
3 cups boiling water 1-1/2 cup cold water
1 cup pineapple juice 1/4 cup sugar
1 pkg. (3 oz.) Lemon 1/2 cup cold water
Jello
18 whole ladyfingers, separated
2 envelopes (4 oz. package) Dream Whip Dessert
Topping Mix
1 cup cold milk 1 teaspoon vanilla

Prepare Lime, Orange and Cherry Jello separately, using 1 cup boiling water and 1/2 cup cold water for each. Pour into separate 8" x 8" pans. Chill until firm. Cut into 1/2" cubes.

Heat pineapple juice to boiling point, remove from heat. Add sugar and Lemon Jello and stir until dissolved. Add remaining 1/2 cup cold water. Chill until syrupy.

Line bottom and sides of a 9" spring-form pan with ladyfingers. Set aside. Prepare Dream Whip with milk and vanilla as package directs; fold in syrupy Lemon Jello. Then fold in Jello cubes. Pour into spring-form pan. Chill 5 to 8 hours, or overnight. Remove sides of pan to serve.

Makes 16 servings.

Emily Howell

CHERRY DELIGHT

Mix these ingredients together and pat with hands into pan (about 13" x 9") and bake at 400° for ten minutes:

1 cup graham cracker crumbs
1 cup chopped nuts
1 cup butter
1 cup flour
1/2 cup powdered sugar

Top Layer:

8 ounces cream cheese
1/4 cup powdered sugar
1/2 teaspoon vanilla
1/2 cup cold milk
1 large envelope Dream Whip

Softens cheese. Beat with mixer the cheese, sugar, and vanilla. Set aside. Beat milk and Dream Whip until stiff. Fold in the cheese mixture. Spread this over baked crust which has been cooled. Add about 2 cans of cherry pie filling on top. Chill. Cut in small oblong pieces.

This is a delectable and colorful recipe suitable for parties such as drop-ins or buffets, especially when the red color is desired.

Mrs. W. K. Pursley

SNOWBALLS

1 cup powdered sugar	1 cup butter (real butter)
2/3 cup crushed pine-	2 eggs separated
apple, drained	1 pint whipping cream
1 large box vanilla wafers	

Blend sugar and butter. Add egg yolks and pineapple. Fold in stiffly beaten whites, spread between three wafers and on top. Let stand on waxed paper, refrigerated for several hours or overnight. Cover or ice with sweetened whipped cream and sprinkle with fresh cocoanut. To carry out a color scheme for a party, the cream or the cocoanut may be tinted any desired color.

Mrs. Dixon Hanna

LEMON BISQUE (Bridge Dessert)

1 can (13 oz.) Pet milk	1/8 teaspoon salt
1 pkg. Lemon Jello	3 tablespoons lemon
1-1/4 cups boiling water	juice
1/3 cup sugar	1 grated lemon rind
1 small can pineapple, crushed, drained	
2-1/2 cups vanilla wafer crumbs	

Dissolve Jello in hot water. Add sugar, salt, lemon juice and rind. When it has congealed slightly, add whipped milk which has been chilled.

Spread half of crumbs in 10" x 13-1/2") pan. Pour gelatine mixture over it. Top with remaining crumbs. Refrigerate about 3 hours. (Whipped cream may be substituted for Pet milk.)

Makes 12 to 15 servings.

Mrs. Blanton Stacy

SHRIMP DIP OR SPREAD

1 can deveined shrimp	2 pkgs. cream cheese
2 tablespoons grated onion	1 tablespoon Worcestershire Sauce

Drain water from shrimp and then mash thoroughly with fork. Soften cream cheese with a little milk; then add mashed shrimp, onion, Worcestershire sauce and enough mayonnaise to make a good spreading consistency. Make 4 or 5 hours ahead of time to be used. Be sure to cover and refrigerate. This may be spread on Ritz crackers--but it may be used as a dip.

Mrs. Harry M. Bryant

PICKLED SHRIMP

1 can Campbell's Tomato Soup	
1/4 cup vinegar	3/4 cup salad oil
2 tablespoons sugar	1 minced onion
1 teaspoon paprika	1 teaspoon salt

Mix a layer of cooked shrimp, bay leaves, sliced onions, sliced lemons and the sauce above and let stand overnight.

Mrs. Gus Cain

CRABMEAT DIP

1/3 cup cream	2 8-oz. cream cheese
2 cans crab meat	1 tablespoon lemon juice
1/4 teaspoon salt	1 teaspoon Worcestershire sauce

Cream together cream cheese, cream and lemon juice. Add other ingredients. Heat thoroughly in chafing dish.

Mrs. Thomas E. Whitesides

SHRIMP FRITTERS

Beat 2 egg yolks until thick. Add:

1/2 cup milk
1 teaspoon melted butter
1 tablespoon lemon juice

Sift in 1 cup sifted flour, 1/2 teaspoon salt.
Fold in 2 beaten egg whites (stiff but not dry).
Add 2 cups diced cooked shrimp.

Drop by teaspoonsful into deep fat (370°) and
cook until golden brown. Drain on absorbent
paper. Serve hot.

Mrs. Thomas E. Whitesides

VEGETABLE SANDWICH SPREAD

1 cucumber, peeled (remove seeds)
1 green pepper (remove seeds)
1 tomato, peeled 1 carrot, peeled
1 onion, peeled 1 envelope gelatin
 1 pint mayonnaise

Chop vegetables very fine. Soften gelatin in
2 tablespoons water, and mix some mayonnaise
to blend. Add remaining mayonnaise to gelatin
mixture and combine with chopped vegetables.
Store in covered jar in refrigerator.

Mrs. Lewis Cathey

RAISIN-NUT SANDWICH FILLING

2 egg yolks
1/4 cup lemon juice
1 cup sugar
1 cup mayonnaise
1 cup raisins
1 cup nuts

Cook egg yolks, lemon juice and sugar over hot water until this begins to thicken, stirring constantly.

Remove from heat and add mayonnaise, raisins (cut in half or leave whole), and nuts. Use with white bread.

Mrs. J. W. Carson

Tuna - excellent protein sandwich
1 can drained Tuna (7 oz)

1/2 c apples
1/4 c celery
1 1/2 T pickle relish
1 1/2 T mayonnaise
1 Tbsp. lemon juice

BARBECUED CHICKEN - CHARCOALED

3 or 4 fryers or broilers, quartered

Precook chicken from 30 to 40 minutes in covered roaster.

Sauce:

1/2 cups salad oil	2 tablespoons mustard
1 teaspoon vinegar	1/4 stick butter or
1 teaspoon salt	margarine
1/4 teaspoon pepper	2 tablespoons catsup
1 tablespoon brown sugar	
3 tablespoons steak sauce (type with tomato sauce)	

Melt butter; add other ingredients and blend thoroughly. Brush on chicken parts, and charcoal slowly, turning often and brushing frequently with sauce until very tender. (Cooking time varies, according to distance of grill from heat.) It usually takes 30-45 minutes, if chicken is pre-cooked.

Mrs. Joe L. Knowles

CHICKEN RAVIOLI

1 large fryer: Boil, adding salt and pepper to taste. When tender, remove from bone and cut in bite size pieces. Cook one 8-oz. pkg. noodles in chicken broth.

Simmer in frying pan: 1 large onion, 1 bell pepper, and 1 cup celery, all chopped. Add one can cheddar cheese soup, 1 can mushroom soup, and 1 can chopped pimiento. Add all ingredients together and bake in casserole at 350° for 30 minutes.

Mrs. Ralph Williams

CHILI STEW

(Hearty meal for cold winter nights. Good for cookouts--and cheap, too!)

1 cup sliced onion	1 clove minced garlic
1 med. green pepper, diced	3 tablespoons hot fat
1 #2 can tomatoes (2-1/2 cups)	1 lb. ground beef
1/2 tsp. celery salt	1-1/2 teaspoon salt
1/2 tsp. chili powder	1/2 teaspoon pepper
1/8 tsp. cayenne pepper (if you like it hot)	dash marjoram
1 #2 can kidney beans (2-1/2 cups)	dash thyme

Cook onion, garlic, and green pepper in hot fat until soft. Push to one side of skillet and add meat. Stir until brown and crumbly. Add tomatoes and seasonings. Simmer 1/2 hour, stirring occasionally. Drain kidney beans and add just before serving. Serves 6.

Mrs. J. Y. Todd, Jr.

HOT DOG ROLL "PICK-UPS"

1 pickle	1 pkg. cream cheese
1 can deviled ham	3 rolls

Split roll long way and scoop out some of the center. Fill the halves with mixture of deviled ham and cream cheese and slice of pickle. (Get the pickle packed in juice in cellophane bag.) Put slice of pickle between roll halves. Put halves together and wrap in wax paper. Chill. When ready to serve, cut in 1/2" slices. Yield, about 18 slices (5 to 6 slices per roll).

Mrs. Lewis Cathey

GOLDENROD EGGS

Boil and peel 6 eggs. Take yolks out and put aside. Save egg whites for later.

Make a white sauce from 3 tablespoons butter melted with 3 tablespoons flour. Add 2 cups milk. Season with salt and pepper. Let thicken then stir in egg whites that have been cut into bits. Spoon over toasted bread slices (6) and sprinkle with the yellow egg yolks. Serves 6.

Mrs. Bill Wilson

MUSHROOM SAUCE - FOR ANY CHICKEN CASSEROLE

1/4 cup butter or chicken fat
1/4 cup flour
1 pint chicken broth
2 egg yolks.

Cook until thick, stirring constantly. Add salt and pepper to taste.

Add: 1 tablespoon lemon juice
1 tablespoon chopped parsley
2 tablespoons pimiento
1/2 lb. (or less) mushrooms that have been broiled in butter.

Keep over hot water until ready to use.

Mrs. F. A. Whitesides, Sr.

CHEESE SOUFFLE CASSEROLE

10 slices day-old white bread, without crusts,
"picked" into small bits
3 eggs, well beaten
2 cups milk
1 pound sharp cheese, grated
Salt and pepper to taste (Try red pepper!)

Mix eggs and milk, salt and pepper.

In greased casserole put layer of bread, layer of cheese, etc. Pour egg and milk mixture over all. Refrigerate overnight.

When ready to bake, let stand at room temperature about 1 hour. Dot with butter and bake at 325° for 35 to 40 minutes.

Emily Howell

MACARONI CASSEROLE

1 cup elbow macaroni (small)
1 cup mild American cheese, cubed and pressed down
3 cups sweet milk 1/2 stick butter
3 eggs 1 or 2 pimientos, cut in small
1/4 or 1/2 tsp. salt pieces

Boil macaroni in salty water about 8 minutes. Drain macaroni in mixing bowl and add butter, milk, cheese, well-beaten eggs and pimiento. Add salt and mix well.

Put into 1-1/2 qt. casserole and bake at 350° for 30 minutes--then 10 minutes at 300°.

Mrs. Neal H. Goude

BARBECUED FRANKS - IN A BUN

Simmer weiners in a spicy hot sauce which makes the topping, too. Makes 6 servings.

1 med. onion, chopped (1/2 cup)	
2 tablespoons butter or margarine	
2 cans (8 oz. each) tomato sauce	
1 tablespoon molasses	1 tablespoon vinegar
1 tablespoon prepared mustard	1/2 teaspoon salt
12 frankfurters (1-1/2 lbs.)	1/2 teaspoon basil
12 split frankfurter rolls, toasted and buttered	

Saute onion in butter or margarine just until soft in large frying pan. Stir in tomato sauce, molasses, vinegar, mustard, salt, and basil. Simmer, uncovered, for 5 minutes.

Arrange frankfurters in sauce. Cover and simmer 10 minutes, or until puffed and bubbly hot. Place frankfurters in rolls, and spoon sauce over.

Mrs. J. G. Tino, Jr.

CHARCOAL POT ROAST

5 oz. soy sauce	1/4 cup brown sugar
1-1/2 cup water	1 tablespoon lemon juice
1 teaspoon Worcester- shire sauce	Meat tenderizer
4 lbs. chuck roast, about 2" thick	

Mix ingredients--use tenderizer on roast. Pour sauce over roast. Marinate at least 6 hours at room temperature. Cook at least 45 minutes, basting with sauce while cooking.

Mrs. W. F. Dixon

CRAB MEAT CASSE ROLE

1/2 lb. crab meat (1 can)	1/2 green pepper
1/2 small onion	2-3 stalks celery
2 hard-boiled eggs	3 slices thin toast
1/2 tbs. Worcestershire sauce	(mix 1-1/2 crumbled)
Salt and pepper	1/2 cup white sauce
1/2 cup miracle whip	

Mix crabmeat, green pepper, onion, celery, eggs, Worcestershire sauce, salt and pepper well, with 1/2 cup white sauce. Add 1/2 crumbs and 1/2 cup miracle whip. Mix well and add remainder of crumbs on top. Bake at 400° for 20-30 minutes.

Mrs. Fred Morrow, Jr.

CHINESE PEPPER STEAK

1 lb. top round beefsteak (cut in thin strips)	
Corn oil or bacon drippings, for browning	
1 diced onion	1/2 cup celery, diced
1/8 tsp. black pepper	1 tsp. sugar
1 cup water	1 beef bouillon
1 green pepper, cut in thin strips	1 tbsp. corn starch, mixed with bit of water
1 tablespoon soy sauce	

Brown steak strips, onion and celery in hot fat. Saute. Add green pepper strips and simmer 5 to 10 minutes longer if you want to reduce flavor of green pepper.

Blend cornstarch with water and soy sauce and add - stirring until thickened. Serve over cooked rice or chinese noodles.

Mrs. W. F. Dixon

GOLDEN TREASURE MEAT BALLS

1-1/2 lbs. ground beef	1 tsp. salt
1/4 tsp. pepper	1/4 tsp. dry mustard
1/2 tsp. garlic salt (optional)	1-1/2 cups soft bread
1/3 cup green pepper, chopped	crumbs
1 egg beaten	1/3 cup catsup
1/4 lb. cheddar cheese cut into 3/4" cubes	
3 tablespoons shortening or drippings	
2 cans (8 oz.) tomato sauce	
1 7-oz. pkg. spaghetti, cooked	

Combine ground beef, salt, pepper, garlic salt, mustard, bread crumbs, green pepper, egg and catsup. Mix well. Shape into meat balls, placing a cube of cheese in center of each, being sure cheese is covered. Brown meat balls in drippings. Pour off drippings. Add tomato sauce. Cover tightly and cook slowly 20 minutes. Remove cover and continue cooking 5 to 10 minutes--or until sauce is slightly thickened. Serve over spaghetti. Serves 6-8.

Mrs. Rowe Reese

MEAT BALLS IN CONSONOME

1 lb. ground meat	3 pieces bread
About 1/3 cup milk	1 egg
1 can consomme	Salt and pepper
1 pkg. Borden's instant onion	

Put enough milk over bread crumb to soften. Add meat, egg, instant onion, salt and pepper. Mix well with fork. Make in balls and brown on all sides. Place in casserole and add 1 can consomme and 1 can water. Cover and bake about 1 hour at 350°. Goes well with rice.

Mrs. Gene Pursley

MEAT LOAF

3/4 cup dry bread crumbs	1 cup milk
1-1/2 lbs. ground beef	2 beaten eggs
1/4 cup onion, grated	1 tsp. salt
1/8 tsp. pepper	1/2 tsp. sage

Soak bread crumbs in milk. Add meat, eggs, onions and seasonings. Mix and put in loaf pan 4-3/4" x 8-3/4". Pour over sauce and bake 1 hour at 350°.

Sauce:

6 tablespoons brown sugar
1/2 teaspoon nutmeg
2 teaspoons dry mustard
1/2 cup tomato catsup

Mrs. Kenneth Taylor, Jr.

CHINESE HASH

1 lb. ground meat	1 cup chopped celery
2 onions, chopped	2 cups cooked rice
2 tablespoons soy sauce	1 can Chinese noodles
Salt and pepper	2 or more cups chicken stock

Brown meat. Add chopped onions and let brown very well. Add celery and brown a little. Add salt and pepper to taste. Put in bowl. Add 2 cups cooked rice and 2 or more cups of chicken stock, with about 2 tablespoons soy sauce. Put in 12" x 8" x 2" casserole. Place in oven at 350° for about an hour. Place Chinese noodles on top and let brown for the last 15 minutes.

Mrs. Gene Pursley

CHICKEN CHOW MEIN

1/4 cup butter	2 cups chicken, cut in strips
1 medium onion, chopped	2 cups diced celery
1-1/2 cups chicken broth	1 teaspoon salt
	Dash pepper
	1 can Chinese vegetables, drained

Thickening:

2 tablespoons cold water
2 tablespoons corn starch
1 teaspoon sugar
1 tablespoon La Choy soy sauce

Melt butter in skillet. Add onions and cook for 3 minutes. Add celery, salt, pepper and chicken broth. Cover and cook 10 minutes. Add bean sprouts or Chinese vegetables, and meat. Mix thoroughly and cook 5 minutes. Add thickening and cook 1 minute. Serve hot with rice and La Choy noodles. Serves 6.

Mrs. Tom Carson

STUFFED PORK CHOPS

8-10 loin pork chops, butterflied	1 tbs. grated onion 3/4 to 1 tsp. salt
2/3 cup chopped celery	1 tsp. poultry seasoning
2-1/4 cups bread crumbs	
1 tablespoon chopped parsley	
2/3 cup diced raw apple	
1 can chicken rice soup	

Combine all ingredients and stuff chops with mixture. Bake in 375° oven for 1-1/2 hours. Makes 8 to 10 servings.

Mrs. J. C. Elliott

SWEET-SOUR PORK

1-1/2 lbs. lean pork shoulder, cut in 2" x 1/2" strips
1 No. 2 can pineapple chunks
1/4 cup brown sugar
2 tsbp. cornstarch
1/4 cup vinegar
2 to 3 tbsp. soy sauce
1/2 teaspoon salt
1 small green pepper, cut in strips
1/4 cup thinly sliced onion

Brown pork in small amount of hot fat. Add 1/2 cup water; cover and simmer (do not boil) until tender, about 1 hour. Drain pineapple, reserving syrup. Combine sugar and cornstarch; add pineapple syrup, vinegar, soy sauce, and salt. Add to pork; cook and stir until gravy thickens. Add pineapple, green pepper and onion. Cook about 5 minutes. Serve over rice and pass extra soy sauce. Makes 6 servings.

Mrs. Robert Ramsey

GHICKEN TETRAZZINI

1 8-oz. pkg. thin spaghetti	3 cups cooked chicken
1/2 lb. sharp cheese, grated	(cooked 1 hour)
2 cans mushroom soup	
1 green pepper, chopped	1 8-oz. can mushrooms,
1 cup celery, chopped	1 large onion, chopped

Saute onion, celery, pepper, in olive oil or Wesson oil. Cook spaghetti in chicken stock, grease casserole and put in half of mushrooms and half onion-pepper mixture, half mushroom soup, half cheese. Sprinkle with few spoonfuls of stock and half cheese.

Then repeat layers. Top with grated cheese. Bake at 375° for 30 minutes. These can be stacked, frozen, and baked 30 minutes before serving.

Mrs. Murray Griffith

CHICKEN BREASTS WITH DRIED BEEF

6 chicken breasts, boned	6 strips bacon
1 cup sour cream	1 can mushroom soup,
1 pkg. (4 oz.) dried beef	undiluted
Salt to taste, if beef is not salty type	

Wrap strip of bacon around each chicken breast and secure with toothpick. Grease casserole and put all of beef in layer on bottom. Arrange breasts on beef. Combine sour cream and mushroom soup and pour over all.

Bake for 3 hours at 300°. If breasts are getting too brown, lay foil loosely on top of them for last part of cooking.

Emily Howell

OVEN FRIED CHICKEN

2 cups toasted bread crumbs
1/2 cup grated Parmesan cheese
1/2 cup parsley flakes
2 teaspoons salt
1/8 teaspoon pepper

Mix above ingredients in paper bag and shake well. Dip chicken pieces in melted butter or margarine and roll in mixture. Place on greased foil on flat pan and bake 1 hour to 1 hour and 15 minutes at 350°. Place so chicken does not touch. Do not turn. Any mixture left over can be used later and does not have to be refrigerated.

Mrs. Fred Grigg

GOURMET BEEF ROAST

Marinade for 2 or 3 lbs. rump or sirloin roast:

1 tablespoon salt	1/4 cup chopped parsley
1 teaspoon pepper	1 bay leaf
1 tablespoon oregano	3/4 cup oil
pinch dry mustard	1/4 cup red wine vinegar
1 med. onion, quartered	

Mix the marinade well and put in a bowl large enough to accommodate roast. Let meat stand in marinade 6 hours in refrigerator. Turn often. Put meat in roasting pan and let cook at 325°. Baste with marinade. Before roast is fully cooked, frost it with an herb butter mixed with as much flour as it will take up. Finish cooking. Remove roast to hot platter and strain the juice over it. Cook approximately 30 minutes per pound for a medium roast.

Mrs. C. M. Wallace

BARBECUED PORK AND BEAN BAKE

Place two 1-lb. cans baked beans in a 13" x 9" x 2" baking dish. Prepare 5 or 6 (or number desired) lean rib pork chops. For each chop:

 Dash with salt and pepper
 Spread lightly with mustard
 Sprinkle with 1-1/2 tablespoons brown sugar
 Spread with 1-1/2 tablespoons catsup

Arrange chops over beans. With toothpick, attach one slice onion and 1/2 slice lemon to each chop. Bake in slow oven (325°) about 1-1/2 hours, or until chops are fork tender. Makes 5 to 6 servings.

(Loin back ribs may be substituted for pork chops.)

Mrs. Robert Ramsey

BARBECUE SAUCE

For Chicken or Pork Chops

Brown in 1-1/2 tablespoons butter or margarine 2 small onions and a little celery. Add two small tomatoes. Cover and cook for 5 minutes.

To the above add:

2 tablespoons salad oil
2 tablespoons vinegar
1/2 to 3/4 cup catsup
1 tablespoon mustard
1 tablespoon Worcestershire sauce
juice of one lemon
1-1/2 tablespoons brown sugar
Salt and pepper to taste

Simmer for ten minutes.

Place meat in greased baking pan. Cover with sauce and aluminum foil. Bake at 300° for 1 hour. No basting needed. Chicken and pork chops are better if lightly browned first.

Mrs. Rowe Reese

CHICKEN CASSEROLE

6 chicken breasts, boned	6 strips bacon
1 4-oz. pkg. dried beef	1 cup sour cream
1 can mushroom soup	

Butter casserole and line bottom with dried beef. Roll breast with strip of bacon. Mix sour cream and soup together. Pour over chicken breasts. Bake 3 hours at 300°.

Mrs. B. J. Alexander

TREASURE ISLAND CHICKEN

5 lbs. chicken, cooked and removed from bones

1 teaspoon salt

6 tablespoons butter

1 cup milk

2 cups chicken broth

1 cup mayonnaise

1 tsp. lemon juice

1/2 tsp. curry powder

1 #2 can asparagus (2 cans are better)

1/2 cup flour

Melt butter, blend in flour, and add milk a little at a time. Add chicken broth; cook slowly and stir constantly until smooth and thick.

Remove from heat and add mayonnaise, curry powder and lemon juice. Mix well.

Arrange most of asparagus in flat pyrex pan. Place chicken on top, pour sauce over and place rest of asparagus on top.

Bake at 400° for 20 minutes. Garnish with pimiento. A little cheese on top is also good.

Serves approximately 10.

Mrs. Rowe Reese

STUFFED BURGERS

1 cup packaged herb seasoned stuffing, or
1-1/4 cups stuffing croutons
1/3 cup evaporated milk
1 lb. ground beef
1 can condensed cream of mushroom soup
2 teaspoons Worcestershire sauce
1 tablespoon tomato catsup

Prepare stuffing according to package directions. Combine milk and meat. Divide into five patties, on waxed paper, pat each to 6" circle. Put 1/4 cup stuffing in center of each. Draw meat over stuffing. Seal. Place in casserole. Combine remaining ingredients. Pour over meat. Bake uncovered at 350° from 35 to 40 minutes.

Mrs. Kenneth Taylor, Sr.

TAGLARINA

1 bell pepper 1 large onion
 3 cloves garlic

Saute the above ingredients in oil. Brown 1-1/2 lb. ground beef and cook 2/3 package of sea shell macaroni. Add 1 #2 can cream style corn, 1 can tomatoes, 1 can tomato sauce and 1 can pitted ripe olives pitted and juiced, 2 teaspoons chili powder and Worcestershire sauce. Mix all together. Put grated cheese on top and bake one hour at 350°.

Yield: Two casseroles.

Mrs. James W. Kennedy

PRESSED CHICKEN

1 large hen, cooked and cut in fine pieces
6 hard cooked eggs, chopped
1 cup chopped celery
1 cup chopped pecans or almonds
2 tablespoons Worcestershire sauce
1 tablespoon chili sauce
2 tablespoons chopped sweet pickle
1/2 pint (1 cup) mayonnaise
1 pint (1 cup) hot chicken broth
2 envelopes plain gelatine
1/2 cup cold water
Salt and Pepper to taste

Soak gelatine in cold water until softened; add to hot chicken broth and stir to dissolve. Let cool. When broth-gelatine mixture is cool, blend in mayonnaise. Combine with other ingredients that have been mixed together with salt and pepper to taste. Turn into one large or 12 to 14 individual molds and refrigerate until firm.

Yield: 12 to 14 servings.

Mrs. David Smith, Sr.

CHOP SUEY

1/4 cup butter	2 cups cooked pork
1 medium onion, chopped	2 cups diced celery
1 teaspoon salt	Dash pepper
1-1/2 cup hot water	
1 can LaChoy Bean sprouts (drained)	
1 can LaChoy mixed chinese vegetables (drained)	

Thickening and flavoring:

2 tablespoons water
2 tablespoons corn starch
1 tablespoon soy sauce
1 teaspoon sugar
1 tablespoon LaChoy brown gravy sauce

Melt butter in skillet. Add onion and cook three minutes. Add celery, salt, pepper and hot water. Cover and cook for 5 minutes. Add bean sprouts and mixed vegetables. Mix well and cook five minutes.

Combine thickening and flavoring ingredients; add to meat mixture. Stir lightly and cook one minute.

Serve hot with cooked rice or Chow Mein noodles.

Serves 4 adults.

Vivien Stewart

LASAGNA

2 tablespoons olive oil
1 lb. hamburger
2 cloves garlic
2 8-oz. cans tomato sauce
1 #2 can tomatoes
1/4 teaspoon pepper
1-1/2 teaspoon salt
1/2 teaspoon oregano

Simmer 15-20 minutes. Arrange in layers in large (broiler-type) pan.

Cook medium-sized noodles (not Lasagna style, as they tend to be too tough); Mazzarrello Cheese (1/2 lb., cut in small pieces); cottage cheese (1 lb., cream style); meat sauce. grated parmesan (1/2 cup), ending with layer of sauce and parmesan.

Bake at 375° for 15 to 20 minutes.

Serves 10 people.

Mrs. Richard Ferguson

SUE'S STEW

1 Spanish onion	6 carrots (sliced thin)
3 lbs. cubed beef	1 cup fresh celery
1 #303 can tomatoes	1 tablespoon sugar
1 tablespoon salt	3 tablespoons tapioca
1 cup fresh toasted bread crumbs.	

Mix together in casserole. Cover and bake five hours at 250°. Stir once an hour.

Mrs. E. S. Whitesides

LASAGNA

2 tablespoons olive oil
2 cloves garlic, crushed
1 lb. ground beef
1 #303 can tomatoes
1/2 can tomato paste
1 teaspoon oregano
1 teaspoon salt
1 tablespoon basil and parsley flakes, mixed
1/4 teaspoon freshly ground pepper

Brown garlic and meat in hot oil. Add remaining ingredients and simmer 40 to 60 minutes.

1 12-oz. carton creamed cottage cheese
1 egg, beaten
1 teaspoon parsley flakes
1 teaspoon salt
1/4 teaspoon ground pepper

Mix the above ingredients.

1 pkg. Mozzarella cheese

Cook lasagna noodles according to directions on box. Arrange a layer of noodles in 9" x 9" baking dish. Add a layer of meat sauce, cottage cheese mixture and Mozzarella cheese.

Repeat, and bake 30 minutes at 375°.

Mrs. Charles Pearson

STRAWBERRY PIE

1 can sweetened condensed milk
1/2 cup lemon juice
Several drops red cake coloring
1/2 teaspoon strawberry flavoring
1/2 pkg. thawed and drained frozen strawberries

Mix together the first four ingredients and fold in berries. Pour this mixture into a baked and cooled 9" pie shell (crumb pie shell may be used). Top with whipped cream made with 1/2 pint whipping cream, 1/2 tablespoon strawberry juice, and 3-1/2 tablespoons sugar.

Jean Wood

JAPANESE FRUIT PIE

1 cup sugar 1 stick margarine

Heat--then let cool.

Add: 2 eggs
 1/2 cup cocoanut
 1/2 cup pecans
 1/2 cup raisins
 1 teaspoon vinegar

Mix well, then pour into unbaked pie shell. Bake 40 minutes at 300°. Makes 1 pie.

Gladys Pearson

CHOCOLATE ICE CREAM PIE

1 pkg. instant chocolate pudding mix
1 cup milk
1 pint vanilla ice cream
One 10" graham cracker crumb crust, baked.

Bake 8 minutes at 350°. Let cool. Sprinkle bottom of crust with chopped nuts.

Blend together lightly in a bowl the ice cream and milk. Add instant pudding mix. Beat until just mixed. Let stand until mixture begins to thicken. Pour at once into crust. Refrigerate about an hour. Spread with whipped cream and sprinkle a few nuts around edge.

Mrs. W. K. Pursley

CHESS PIE

1 stick margarine 1-1/2 cups sugar
1 tablespoon vinegar 3 eggs
 1 teaspoon vanilla

Let margarine melt in saucepan. Cream in the sugar, add vinegar, and beat in eggs. Add vanilla. Bake in an unbaked pastry shell at 350° for 10 minutes. Turn temperature to 250° and cook about 30 more minutes until done.

Mrs. R. W. Edwards

OLD-FASHION LEMON PIE

1 stick butter or margarine	2 cups sugar
3 eggs	Juice of 2 lemons
1 teaspoon grated lemon rind.	

Let butter soften at room temperature. Stir in sugar and blend well. Add eggs one at a time, beating well after each. Add juice and rind.

Bake at 375° in unbaked pie shell until set, about 45 minutes to an hour. Makes a big 9" pie. Let cool a bit before cutting.

By adding an extra egg, two 8" thinner pies may be made. (This is a rich pie.)

Mrs. Fred Howell

CHOCOLATE BROWNIE PIE

Preheat oven to 375°. Make pastry for 9" pie.

Melt together over hot water:

2 squares unsweetened chocolate
2 tablespoons butter

Beat thoroughly with rotary beater:

3 large eggs
1/2 cup sugar
the chocolate mixture
3/4 cup dark corn syrup

Mix in 3/4 cup nut meats (walnuts, pecans, etc.). Pour into pastry lined pan. Bake from 40 to 50 minutes in moderate (375°) oven, just until set.

Mrs. T. J. Brawley, Sr.

BROWN SUGAR PIE

1 stick oleo, melted	3 tablespoons flour
1 box light brown sugar	3 tablespoons milk
3 eggs	

Blend all ingredients. Pour in unbaked pie shell. Preheat oven to 450°. Put pie in oven and reduce heat to 350°. Cook about 45 minutes or until center of pie is set. Let cool slightly before cutting.

By adding 1 egg and 1 tablespoon flour, this will make two 8" pies. By adding 3/4 cup chopped pecans, this makes a delicious pecan pie filling.

Mrs. Fred Howell

CHE RRY PIE

3/4 cup flour	3/4 cup sugar
3/4 cup milk	2 teaspoons baking powder
Sprinkle of salt	

Melt 3/4 stick butter in pyrex baking dish. Mix flour, sugar, salt and milk into batter. Pour batter over melted butter. Then add one can of cherry pie filling.

Bake in 350° oven for 45 minutes to 1 hour or until brown on top.

Mrs. Murray W. Griffith

PECAN TASSIES

1 3-oz. pkg. cream cheese
1/2 cup butter or oleo
1 cup sifted flour
1 egg
3/4 cup brown sugar
1 tablespoon soft butter or oleo
1 teaspoon vanilla
Dash salt
2/3 cup coarsely broken pecans

For cheese pastry, let cream cheese and 1/2 cup butter soften at room temperature; blend. Stir in flour. Chill slightly, about 1 hour. Shape in 2 dozen 1" balls; place in tiny ungreased 1-3/4" muffin cups. Press dough against bottom and sides of cups.

In the pecan filling, beat together egg, sugar, 1 tablespoon butter, vanilla and salt just until smooth. Divide half the pecans among pastry lined cups; add egg mixture and top with remaining pecans.

Bake in slow oven (325°) for 25 minutes, or until filling is set. Cool. Remove from pans. More nuts may be used if desired.

Mrs. J. K. Lewis, Jr.

DRIED APPLE PIE

Simmer 1 package (1 pound) dried apples in 5 cups of water for 20-30 minutes. While still hot, add 1/4 cup butter or margarine, 1-1/2 cups sugar, and 1 teaspoon cinnamon. Mix well.

Pastry:

6 cups sifted flour
1-1/2 teaspoons salt
1-1/2 cup shortening
1-1/4 to 1-1/3 cold water

Sift flour and salt together. Add shortening and cut in with pastry blender. Add water, a little at a time, and toss with fork. Roll part of mixture at a time in a sheet and cut with a 5" or 6" cutter. Put a large spoonful of the cooked apple mixture on each cut circle and fold over. Seal the sides of the pies by pressing with fork. These may be pan fried in bacon drippings or deep fat fried in cooking oil. Drain on paper towel and sprinkle with powdered sugar. This is a large recipe, making approximately 24 pies. It can be easily divided or the uncooked pies freeze very well.

Mrs. James Craig

GERMAN CHOCOLATE PIE

1 cup sugar	2 tablespoons flour
2 tablespoons cocoa	2/3 cup milk
1 tablespoon cornstarch	2 eggs
1 tablespoon vanilla	1/4 teaspoon salt
2 tablespoons melted butter	

Mix sugar, flour, cornstarch, salt, and cocoa. Add milk and eggs, then mix. Add butter and vanilla. Fold in 3/4 cup cocoanut, 1/2 cup pecans, chopped. Bake at 375° 35-40 minutes.

Mrs. Royce Robinson

CARAMEL CUSTARD PIE

1 unbaked 8" or 9" pie shell
2 eggs, separated
1 large can evaporated milk
1 cup light brown sugar, packed
pinch of salt

Beat yolks thoroughly. Add sugar, salt, and milk and stir until sugar is dissolved. Turn in pastry lined pie pan and bake at 425° about 10 minutes. Reduce heat and continue baking 20 minutes. Make meringue from egg whites, adding 2 tablespoons sugar and pinch of cream of tartar. Brown in oven.

Mrs. Blanton Stacy

OLD FASHIONED LEMON PIE

2 eggs	1 cup sugar
1 tablespoon flour	1 tablespoon water
1/8 to 1/4 tsp. salt	1 large lemon, juice and
2 tablespoons butter	grated rind

Beat eggs rather well, but not fluffy. Add sugar mixed with flour and salt, then lemon juice and rind. Let stand a few minutes to help melt sugar. Stir in melted butter (the flavor is improved if butter is very slightly browned). Pour into 8" or 9" pastry lined pan and bake 10 minutes at 400°; then continue baking at 350° until barely set in the middle, about 20 minutes. Cool on cake rack.

Mrs. J. W. Carson

APPLE DUMPLINGS

1-1/2 cup granulated sugar
1-1/2 cup water
1/4 teaspoons each cinnamon and nutmeg
6 to 10 drops red food coloring
3 tablespoons butter or margarine
6 medium apples (whole), pared or cored
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
2/3 cup shortening
1/2 cup milk

Combine sugar, water, spices, and food coloring. Bring to boil. Remove from heat and add butter or margarine. Sift together dry ingredients. Cut in shortening until mixture resembles coarse crumbs. Add all milk at once and mix until flour is moistened.

Roll the thickness of pie crust and cut into 6" squares. Place whole apple in each square. Fill holes with sugar.

Moisten corners of pastry and pull to center of apple. Moisten to stick. Place in ungreased pan 1" apart.

Pour syrup over apples and pastry. Sprinkle with sugar.

Bake about 35 minutes or until apples are done, at 375°. Dip liquid over apples several times while baking.

Mrs. Kenneth Taylor, Sr.

EASY CHOCOLATE PIE

6 Hershey (with almond) Bars
1/4 cup milk
1/2 pint whipping cream

Melt Hershey bars in milk. Allow mixture to cool. Whip cream and fold in chocolate. Pour into a crumb crust. Chill 4 to 6 hours before serving.

Mrs. Lloyd D. Stewart

BROWNIE PIE

3 egg whites	Dash Salt
3/4 cup sugar	3/4 cup crushed chocolate
1/2 cup pecans, chopped	wafer crumbs
1 cup heavy cream, whipped and sweetened	1/2 teaspoon vanilla

Beat egg whites and salt until peaks form. Add sugar gradually, beating until stiff. Fold in crumbs, nuts, and vanilla. Spread evenly in buttered 9" pie plate and bake at 325° for 35 minutes. Allow to cool thoroughly and spread whipped cream over top. Additional crumbs or curls of shaved bitter chocolate may be used for garnish. Chill 3 to 4 hours before serving.

Mrs. Charles Pearson

BREAD AND BUTTER PICKLE

1 gallon small cucumbers

8 small white onions

2 green peppers shredded

These last two vegetables may be omitted.

Slice cucumbers crosswise paper-thin. Mix in 1/2 cup salt. Put crushed ice over the cucumbers and vegetables and let stand three hours or until you have time to finish.

Meanwhile, make this mixture:

5 cups sugar	1/2 teaspoon ground cloves
5 cups vinegar	1 teaspoon celery seed
1-1/2 teaspoons turmeric	2 tablespoons mustard seed

Mix sugar, spices, and vinegar. Pour over the drained cucumbers. Place over low heat and simmer to boiling point. Pour in hot jars and seal.

Mrs. Morris Wilson

SWEET SOUR CHUNK PICKLES

Wash and cut into inch-long chunks (or quarter) enough medium size cucumbers to fill four 1-qt. jars. To each jar add 3 or 4 onion slices, 2 celery stalks and 2 bunches of dill. Dissolve 4 cups sugar and 1/2 cup salt in 1 qt. vinegar and 1 pt. water. Bring to boil. Pour while hot over cucumbers and other ingredients. Seal at once.

These pickles are good after one month.

Mrs. Morris Wilson

WATERMELON RIND PICKLE

Peel and cut rind into pieces. Soak overnight in lime water (1 tablespoon lime to 1 gallon water, small piece alum). Wash in 3 cold waters. Cook in clear water until tender. Drain.

To 7 lbs. fruit, add: 7 lbs. sugar, 2 qts. vinegar, 2 round tablespoons ginger, whole all-spice, cloves, 4 sticks cinnamon broken. Cook slowly until clear. Can at once.

Mrs. M. V. Whitesides

PEPPER RELISH

12 green peppers	12 sweet red peppers
12 white onions	1 pt. vinegar
1-1/2 cup sugar	3 tablespoons salt

Chop pepper and onions. Combine. Cover with boiling water, and let stand 10 minutes. Drain. Add vinegar, sugar, salt and boil gently 5 minutes. Pour into hot sterile jars. Seal. Makes 5 pints.

Mrs. Lloyd D. Stewart

GREEN TOMATO PICKLES

7 lbs. green tomatoes (small to medium size)	
4-1/2 lbs. sugar	1 tablespoon salt
2 quarts vinegar	1 teaspoon celery seed
1 cup water	1 teaspoon cloves or mixed pickling spices

First day - Slice tomatoes and soak in 2 gals.
water with 3 cups lime. Let stand
24 hours.

Second day - Drain and wash in several waters.
Soak in water four hours. Drain. Mix
sugar in vinegar, water, salt, celery
seed and spice (tied in bag). Bring to
boil and pour over tomatoes. Let
stand 24 hours.

Third day - Put on stove and boil 40 minutes.
Pack in jars and seal.
Chill before serving.

Mrs. Clell B. Johnson, Jr.

PINK SALMON SALAD

1 lb. can drained and cleaned pink salmon
1 #303 can drained green peas
2 chopped boiled eggs
4 tablespoons cubed sweet pickles
Chopped onion (if desired)
4 tablespoons mayonnaise or salad dressing
1 tablespoon mustard

Toss and serve with crackers.

Mrs. Richard Ferguson

VARIETY CHICKEN SALAD

2 cups diced chicken	4 oz. spaghetti, cooked
1 cup chopped apple	1 cup diced celery
1/2 cup nuts	1/2 cup sweet pickles
2 tablespoons onion	1/2 cup mayonnaise
1 tablespoon mustard	
2 tablespoons lemon juice	
Salt and pepper	

Mix mayonnaise, mustard, lemon juice, and salt, and add to other ingredients. Cover and refrigerate until ready to serve.

Mrs. W. K. Pursley

SLAW

1 med. head cabbage, shredded	1 cup vinegar
	1 cup oil
1/2 cup sugar	2 teaspoons salt
1 teaspoon celery seed	1 teaspoon mustard
1 onion, chopped fine--or onion flakes (optional)	

Mix ingredients. Place in jar and let stand for 24 hours in refrigerator. (Good as long as it lasts.)

Mrs. Frank C. Abernethy

CHERRY SALAD

1 lb. can pie cherries	1 3-oz. pkg. cherry Jello
1 sm. can pineapple, crushed	1/3 cup sugar
	1/2 cup cottage cheese

Heat cherries with juice, Jello and sugar until Jello is dissolved. Remove from heat and add 1/2 cup cottage cheese and 3/4 cup cold water. Pour into an 8" x 8" x 2" glass dish. Refrigerate until set. Then mix one pkg. Dream Whip according to directions on package and cover top Jello mixture. Sprinkle with chopped pecans.

Melba Baker

FROZEN FRUIT SALAD

1-1/2 cups mashed bananas	1/2 cup cubed oranges
1/2 cup chopped nuts	1 cup sugar
1/4 cup lemon juice	1 cup thick cooked
2 cups cream, whipped until thick	dressing
	1/4 cup cherries or grapes

Dressing:

Heat in double boiler	1/4 cup orange juice
	1/4 cup pineapple juice
	1/4 cup lemon juice

Beat 2 eggs lightly and add 1/2 cup sugar. Stir into the fruit juice and cook until spoon is coated. Remove, cool, and add 1/2 cup cream.

Mrs. Gus Cain

MAKE-AHEAD SALAD OR DESSERT

1 can (1 lb., 14 oz.) fruit cocktail, drained
1 cup liquid (fruit cocktail syrup and water)
1 package (3 oz.) strawberry gelatin
1 package (8 oz.) cream cheese, room temperature
1/3 cup salad dressing
1 cup pecan halves
20 maraschino cherries, quartered (about 1/2 cup)
2 cups miniature marshmallows
1 pint whipping cream, whipped

Line 9" x 5" x 3" loaf pan with foil, leaving a 1-1/2" overhang on all sides. Drain fruit cocktail; measure syrup and add water to make one cup.

Bring liquid to boil; add to gelatin and stir until melted. Chill until mixture becomes thick and syrupy.

Beat softened cream cheese; add salad dressing and gelatin and beat until smooth and free of lumps. Fold in nuts, fruits, marshmallows and whipped cream.

Spoon into prepared pan and freeze. Lift frozen salad out of pan by pulling upon foil extensions.

Serve, or wrap securely in foil. Label, date, and store in freezer.

Yield: Approximately 2 quarts salad or 16 to 20 servings.

CRANBERRY SALAD

4 cups cranberries
1 lg. can pineapple chunks, chopped
3 tablespoons gelatin (soaked in cold water)
2 cups sugar
1 cup walnuts, chopped
1 cup seedless grapes

Take juice of pineapple and add enough hot water to make 3-1/2 cups liquid. Pour this over cranberries and cook about 15 minutes. Take from stove and add to gelatin. Add sugar and let cool. Add pineapple, nuts and grapes. Stir thoroughly and pour into molds or pan. Congeal and cut.

(Black cherry Jello may be used instead of gelatin)

Serves 12.

Mrs. Boyce J. Hanna

24 HOUR SALAD

Mix and cook until thickened:

3 egg yolks	2 tablespoons pineapple syrup
2 tablespoons vinegar	2 tablespoons sugar
Dash salt	

Cool the above, then add to cooled mixture:

2 cups miniature marshmallows
1 cup pineapple chunks
1 cup cherries
2 oranges, chopped
1/2 pint whipped cream

Mix and refrigerate for 24 hours before serving.

Mrs. Ray Starr

CRANBERRY SALAD

2 pkgs. cherry Jello (or 1 family size)	2 cups boiling water
1/4 cup cold water	1 envelope plain gelatin
1 #2 can crushed pine- apple	1 lb. raw cranberries
1/2 teaspoon salt	1 cup chopped pecans
1 apple, unpeeled, chopped	1 cup finely diced celery
	2 cups sugar

Dissolve Jello in hot water. Soften gelatin in cold water and dissolve in hot Jello mixture. Put cranberries and orange through food chopper. Add all other ingredients to Jello and pour into large, shallow pan. (I like to use 2 pans, for ease of storing.) Can be molded in individual molds. Serves 20-24.

Mrs. J. Y. Todd, Jr.

MARINATED VEGETABLE SALAD

1 can (#2-1/2) cut green beans
1 can (#300) red kidney beans
1 chopped bell pepper
1 chopped large onion
1/2 head chopped fresh cauliflower tops

Drain and rinse beans thoroughly. Toss in large bowl with a dressing of 1/2 cup sugar, 3/4 cup cider vinegar, 3/4 cup Wesson Oil. Cover and place in refrigerator for six hours before serving.

Serves 6.

Mrs. Richard Ferguson

MOLDED VEGETABLE SALAD

1 pkg. lime Jello
1-1/2 cups boiling water
1 envelope plain gelatin
1/2 cup cold water
2 tablespoons sugar
2-1/2 tablespoons vinegar
2 teaspoons salt
1/4 teaspoon black pepper
1 onion finely chopped
1-1/2 cups grated cabbage
1 cup grated carrots
1 cup finely chopped celery
1/2 cup finely chopped green pepper
3/4 cup mayonnaise

Dissolve Jello in boiling water. Soak gelatin in cold water. Add to Jello. Bring sugar, vinegar, salt, and pepper to boil and add to Jello mixture. Mix vegetables well, and blend with the mayonnaise. Combine vegetable mixture with Jello. Pour into mold.

Note: This salad was served at the World Mission Study held at the First A. R. P. Church in 1965.

Mrs. Lloyd D. Stewart

DREAM SALAD

2 large cans white cherries
1 large and 1 small can sliced pineapple
1/2 lb. almonds (blanched)
2 eggs
1 tablespoon flour
2 envelopes gelatin
1/2 pt. whipping cream

Heat juice from fruit and thicken with flour and eggs. Pour this over marshmallows and add gelatin. (Prepared as usual. You may use some of the juice from fruit over gelatin instead of water to prepare it if you wish.) When this starts to congeal, add fruit and nuts and whipped cream.

(Mrs. Ira Ranson of Charlotte, long since gone to her reward, gave this to my mother, Mrs. A. Frank Whitesides, when they did much Synodical Union work together some thirty years ago. It is good!)

Wilmot Whitesides

POTATO SALAD

6 medium potatoes	4 boiled eggs
1-1/2 cups carrots	1 onion

Cook potatoes and carrots. Marinate with dressing of:

2 tablespoons vinegar	1/2 teaspoon sugar
3 tablespoons salad oil	2 teaspoons prepared mustard
2 teaspoons salt	

Let stand 2 or 3 hours, then add diced eggs and chopped onion. Mix 2/3 cup mayonnaise and 1/3 cup cream. Add to salad and chill. Better if prepared the night before.

Mrs. Clell B. Johnson, Jr.

SEAFOAM SALAD

1 pkg. lime gelatin	1-1/2 cups boiling water
1 sm. can crushed	1 3-oz. pkg. creamed
pineapple	cheese (Borden's)
Dash of salt	1/2 cup nuts (optional)

Dissolve gelatin in boiling water. Add pineapple and chill until slightly congealed. Mash cream cheese (have at room temperature) with a little leftover pineapple juice or a few teaspoons of milk. Mix with slightly congealed gelatin. Add salt.

Chill until firm. Nuts may be added to the gelatin with cream cheese or placed on top for garnish. Serve with mayonnaise for a salad--or with whipped cream as a dessert.

Mrs. Nancy H. Wells

DELIGHTFUL

1 cup milk	1-1/2 lbs. marshmallows, large
1 pt. whipping cream	1 lg. can pineapple slices
1/2 to 1 cup black walnuts	Graham cracker crumbs

Let marshmallows dissolve in milk on low heat. Remove and let cool slightly. Whip the cream and cut pineapple slices into bite-size chunks; drain well. Fold whipped cream into marshmallow mixture, then add pineapple and walnuts. Grease and line with graham cracker crumbs a gelatin mold....if not too deep....or an oblong baking dish 11-1/2" x 7-1/2" x 2". Pour in finished mixture and sprinkle top with more graham crackers crumbs, and let set for several hours or overnight before serving. Serves about 8.

Nancy Wilson

CHRISTMAS TREE SALAD

1 pkg. lime Jello	8 marshmallows (cut small)
1 #2 can crushed pineapple	1/4 tsp. powdered ginger
1 tsp. lemon juice	12 oz. cottage cheese
	1 tsp. grated lemon rind
	2 tablespoons finely cut crystallized ginger

Drain juice from pineapple and add water to make 1-1/2 cups liquid. Add lemon rind to liquid and bring to boil. Use to dissolve Jello. Cool until thickened. Add pineapple, ginger, cottage cheese and lemon juice. Pour into mold. To make a Christmas tree form, pour into cone-shaped paper cups. Instead of serving on lettuce, place on grated cocoanut to represent snow. Use a lettuce cup to hold salad dressing. Decorate with bits of candied cherries.

Mrs. Blanton Stacy

ORANGE-APRICOT SALAD

3 pkgs. orange Jello	3 cups hot water
1 lg. can apricots, chopped	1 lg. can crushed pineapple, well drained
1 cup fruit juice	1 cup miniature marshmallows

Dissolve Jello in hot water. Then add all the ingredients together. Let stand until congealed.

Topping:

1 cup fruit juice	3 tablespoons flour
	2 tablespoons sugar

Cook until thick. Cool and add one pint whipped cream. Put topping on Jello and sprinkle with parmesean cheese.

Mrs. Morris Wilson

PEACHAROON FROZEN TORTE

2 cups mashed peaches (fresh)	1 to 1-1/4 cup sugar
	1 tablespoon lemon juice
1 cup heavy cream, whipped	1 cup coarse macaroon crumbs

To peaches add sugar and lemon juice. Fold in whipped cream. Place half of crumbs in bottom of 1 quart refrigerator tray; pour in peach mixture. Top with remaining crumbs. Freeze until firm, about 4 to 6 hours. Cut in wedges, slices, or squares. Makes 6 to 8 servings.

Mrs. Pat Craig

STRAWBERRY BANANA SALAD

2 pkgs. strawberry Jello	2 pkgs. frozen straw-
2 pkgs. sour cream	berries (small)
3 bananas	

Make up Jello, using 1-1/2 cups hot water and 1-1/2 cups cold water. Let cool. Add strawberries. Put half this mixture in a pyrex bowl, refrigerate, and let congeal. Cover this with sour cream. Slice bananas (round) and cover sour cream. Add the other half of strawberry mixture on top of this. Refrigerate and let congeal.

Mrs. Fred Morrow, Jr.

FROZEN FRUIT SALAD

4 egg yolks	4 egg whites
4 tablespoons vinegar	1 tablespoon sugar
5 tablespoons sugar	1/2 pt. whipped cream
1 sm. pkg. marsh- mallows	2 cups mixed fruit

Beat egg yolks. Add vinegar and sugar. Cook in double boiler until quite thick. Remove from heat and add egg whites beaten with 1 tablespoon sugar. Fold in whipped cream. Add mixed fruits and marshmallows. Place in ice trays and freeze.

Bobby Lindsay

RUSSIAN DRESSING

1 bottle tomato catsup	1 pt. mayonnaise
1 tablespoon vinegar	1 tablespoon sugar
1 green pepper)	Grate or grind very fine
1 onion)	
Salt to taste	

Blend all ingredients well. This is fine as a dressing for green salad or lettuce wedges--or as a dip for raw vegetables.

Mrs. Dixon Hanna

TOMATO FRENCH DRESSING

1 can condensed tomato soup
3/4 cup vinegar
1-1/2 teaspoons salt
1 tablespoon Worcestershire sauce
1/2 teaspoon black pepper
1/2 teaspoon paprika
1 teaspoon prepared mustard
1/2 to 1/3 cup granulated sugar
1 teaspoon minced onion
1-1/2 cups salad oil
1 peeled clove garlic

Combine all ingredients. Shake well; chill; keep in refrigerator until ready to use.

Mrs. Dave Lore

FRENCH DRESSING

1 cup Wesson oil	1/2 cup catsup
1/2 cup vinegar	1/2 cup sugar
1 tsp. Dry Mustard	1 tsp. pepper
1 tsp. salt	1 onion, chopped fine
1/2 cup grated cheese	

Mix all ingredients in large jar, and shake well.
Makes one pint.

Gladys Pearson

SALAD DRESSING

1/2 cup Wesson oil	1/2 cup sugar
1 teaspoon onion, grated	1/3 cup vinegar
1 teaspoon Worcestershire sauce	1/4 cup tomato catsup
Add two ice cubes and beat in mixer until cubes melt.	Salt to taste.

Mrs. Kenneth C. Taylor, Sr.

ROQUEFORT CHEESE DRESSING

1 pkg. (3 oz.) cream cheese
3 oz. crumbled Roquefort cheese or 4 oz. blue cheese
1/4 tsp. salt
1/4 tsp. garlic powder
1/4 tsp. dry mustard
1/2 tsp. Worcestershire sauce
1/2 cup light cream (Use half and half)
1/2 cup mayonnaise

Let cream cheese soften. Blend with seasonings. Add mayonnaise. Add crumbled Roquefort cheese. (This dressing is much better if made in a blender.

Mrs. Lloyd Stewart

FRENCH DRESSING

3/4 cup any good salad oil
1/4 cup tomato catsup
1/4 cup vinegar
1/2 teaspoon salt
1 teaspoon sugar
1/2 teaspoon prepared mustard
1/4 teaspoon grated onion
Dash cayenne pepper
Clove of garlic is good split and dropped in dressing.

Shake well and put on ice. Good over plain lettuce with toasted salted nuts or any combination of greens.

Mrs. F. A. Whitesides

THOUSAND ISLAND DRESSING

1 cup Kraft mayonnaise	1/2 cup catsup
1 tsp. Worcestershire sauce	1/2 tsp. lemon juice
1/4 cup chopped sweet pickles	1 boiled egg

Mix mayonnaise and catsup. Add Worcestershire sauce and lemon juice. Add pickles and pour about 2 teaspoons pickle juice into mix. Chop egg into small pieces and stir in. To add a tang to the dressing, add 1/4 cup Kraft's Italian dressing to mixture.

Mr. Robert B. Ramsey

FRENCH DRESSING

1/4 tsp. paprika	1 tsp. salt
5 tsp. sugar	2 tsp. Worcestershire sauce
1/8 tsp. red pepper	3/8 cup vinegar
1/2 tsp. grated onion	

Mix thoroughly with beater. Makes 1/2 pint.
(I like less vinegar than the recipe calls for).

Mrs. Ethel Pierce Smith

THOUSAND ISLAND DRESSING

2 cups mayonnaise	1 cup catsup
2 teaspoons Worcestershire sauce	2 hard-boiled eggs, finely chopped
1/4 cup chopped olives	3 strips of bacon, fried crisp and crumbled

Mrs. Dixon Hanna

ESCOLLOPED OYSTERS

1 qt. oysters
1 qt. finely rolled crackers
2 cups sweet milk
1 cup butter. Salt and pepper to taste

Reserve 1 cup crackers and 1/2 cup butter for top. Place layer of crackers in baking dish and moisten thoroughly with milk. Put 1/2 of oysters in dish, sprinkle with salt and pepper and bits of butter. Next put in another layer of crackers and oysters. Moisten well. Melt reserved butter in pan and stir in reserved crackers. Spread these on top and bake 3/4 hour in 300 degree oven.

Mrs. Morris Wilson

STUFFED BUNS

1/4 lb. cheese (1 cup cubed)
3 hard cooked eggs chopped
1 7 oz. can flaked tuna
2 tablespoons chopped green pepper
2 tablespoons chopped onion
2 tablespoons chopped sweet pickle
1/2 cup mayonnaise or salad dressing
6 or 8 hot dog rolls

Combine ingredients. Mix lightly. Split buns (take out of a little of bun filling) and fill with mixture. Wrap each bun in foil. Place in slow oven about 30 minutes, until filling is heated and cheese melts. Serve hot. Fills 6 buns generously. Open and serve in the foil.
(This is especially good to make in quantity and serve a large crowd with potato chips, tomatoes, etc.)

Mrs. Lewis Cathey

SHRIMP PIE

1 onion, diced	1 green pepper, diced
1 stick butter or oleo	1 can cream of celery soup
1 can cream of mushroom soup	1 can water (approximately)
3 hard-boiled eggs	1 to 2 lbs. shrimp
1 tbs. Worcestershire sauce (to taste)	Salt and pepper to taste
	1 tsp. tabasco sauce (to taste)
	Lemon juice (over shrimp)

Saute onion and pepper in butter until tender. Add soups and water and seasonings. Add diced eggs and shrimp. Line 2-quart casserole with pastry, pour in mixture and cover with pastry. Dot with butter. Bake in moderate oven until well browned, about 45 minutes. (May be made ahead and refrigerated or frozen.)

Mrs. P. P. Pearson, Sr.

BARBECUED SHRIMP

1 clove garlic, crushed	1/2 cup cooking oil
1 tsp. salt	1 tsp. ground pepper
Dash hot pepper sauce	3 tbs. chili sauce
1 tbs. Worcestershire sauce	3 tbs. vinegar
	1/4 cup chopped parsley

Blend in electric blender, or beat well.

Rinse 3 lbs. shelled, deveined, uncooked shrimp and pour above mixture over. Allow to stand covered in refrigerator overnight.

When ready to cook, arrange on skewers and charcoal over grill. Turn frequently, 5" or 6" above coals, about ten minutes. Serve with rice.

Serves 8.

Mrs. Clell B. Johnson, Jr.

SHRIMP CURRY

1/3 c. margarine	1 c. chopped onion
3 cloves garlic, minced	1 1/2 tbs. lemon juice
3 c. sour cream	5 tsp. curry powder
2 tsp. ginger	1/8 tsp. cayenne pepper
3 c. cooked shrimp (split in halves)	1 tsp. salt

Melt butter and saute onion and garlic until just tender. Add sour cream, lemon juice, and seasonings. Add shrimp. Heat thoroughly.

Serve over rice (white or yellow), with these condiments: Chutney, diced bananas, chopped peanuts, chives, and chopped hard-cooked eggs.

Serves 6.

Mrs. Thomas E. Whitesides

AVOCADO AND CRAB MEAT

Soak avocado halves for 30 minutes in garlic powder and vinegar.

2 tbs. butter	1/4 tsp. celery salt
2 tbs. flour	1 tbs. grated onion
1 cup cream	Salt
Crabmeat	1/2 tsp. Worcestershire sauce

Melt butter and add flour and cream. When this is thick, add other ingredients. Serve in avocado halves.

Mrs. Plato Pearson, Jr.

SHRIMP CREOLE

1/2 stick butter or oleo	1 green pepper
1 onion	2 cans tomato sauce
1/4 lb. shrimp per person	Salt to taste
Celery, mushrooms, tabasco to taste	

Saute in butter the pepper, onion and celery chipped. Add tomato sauce. Add shrimp and let simmer on low heat for about fifteen minutes. Serve over rice.

Sarah Wallace

BAKED CRAB AND SHRIMP

1 green pepper, chopped	1 onion, chopped
1 cup celery, chopped	1 can (6-1/2 oz.)
1 can (6-1/2 oz.) shrimp (or frozen)	crab meat, flaked
	1/2 tsp. salt
1/8 tsp. pepper	1 tsp. Worcestershire sauce
1 cup mayonnaise	1 cup buttered crumbs

Combine ingredients, except crumbs. Place in shells. Sprinkle with crumbs and bake at 350° for 30 minutes.

Mrs. Dave Smith, Jr.

OYSTER - MUSHROOM PIE

1 cup mushrooms. Cook in 2 tablespoons butter.
Add 3 tablespoons flour. When well blended, add
1 cup milk, scalded with 1 bay leaf, 2 whole
cloves, 3 small slices onion, 3 sprigs of parsley.
Strain. Add to mushrooms.

Add 1/2 teaspoon salt, and pepper to taste, and
1/2 teaspoon celery salt. Bring to boil.

Add the yolks of 2 well-beaten eggs to mixture,
stirring briskly. Last add 1-1/2 cups oysters.

Line shallow baking dish with very rich pastry.
Brush with egg white. Cut up 3 hard-cooked
eggs in bottom of dish. Pour in filling and
put on top crust. Brush top with cold milk. This
will brown pie with a nice glaze. (Do not use cream.)
Bake in a 425° oven for ten minutes. Reduce heat to
350° and cook another 10 to 15 minutes, or until
brown.

Mrs. J. C. Elliott

TUNA CASEROLE

2 cans tuna	1 cup celery, chopped
1 large onion	2/3 cup cashew nuts
1 can Chinese noodles	2 cans mushroom soup (undiluted)

Use oblong or square Pyrex casserole. Place in layers in same order of ingredients above. Pour mushroom soup over layers (top of the entire layers.) Sprinkle noodles over top. Heat in moderate oven until bubbly and heated thoroughly. Excellent for luncheons.

Serves at least 10.

Mrs. Bill Jumper

TUNA SOUFFLE

3 tbs. margarine	2 tbs. minced onion
4 tbs. flour, all- purpose	1 cup milk
1/2 tsp. lemon juice	1 can (family size) white tuna, drained
1/8 tsp. pepper	4 eggs, separated

Butter a 1-1/2 qt. souffle dish. Over low heat melt margarine in saucepan. Add onion and cook until softened. Add flour and stir to blend; add milk. Over moderately low heat, cook and stir constantly until smooth, thickened and bubbly. Remove from heat; stir in tuna, lemon juice and pepper. Beat egg yolks until they begin to thicken. Gradually stir this in the sauce. Let stand while egg whites are being beaten until they hold stiff straight peaks. Add a small portion on the tuna mixture and fold in thoroughly; add remaining egg whites and fold in quickly and lightly. Turn into prepared souffle dish. Bake at 375 degrees until lightly browned - about 35 minutes.

Miss Phoebe Pearson

SEAFOOD CASSE ROLE

1 lb. shrimp	1 can (6-1/2 oz.) crabmeat
1 can (6-1/2 oz.) lobster meat	1 medium onion, minced
1 c. celery, chopped	1 medium green pepper, finely chopped
1 tbs. Worcestershire sauce	1 tsp. salt
1/2 cup mayonnaise	1 can celery soup Black pepper to taste

Saute minced onion, pepper and celery in butter until tender. Then mix all ingredients together well. Put into buttered round or square casserole, sprinkle with crushed potato chips and bake 30 minutes in 350 degree oven.

Mrs. Lewis Cathey

CANTONESE TUNA

1 can (6-1/2 oz.) flaked tuna	2 tbs. chopped pimiento
1/2 cup salad dressing, or mayonnaise	1/2 cup chopped sweet pickle
1 tbs. minced onion	1-1/2 c. medium
1 3-1/2 oz. can chow mein noodles	cream sauce

Combine tuna, pimiento, salad dressing, pickles, onion, and cream sauce in the top of double boiler. Heat.

Heat the noodles in a slow oven (300°). Place on a serving plate and pour the tuna mixture over them. Makes 4 servings.

Mrs. J. V. Richardson

TOMATO MACARONI BAKE

Lightly brown in saucepan 1/4 cup chopped onion and 2 tablespoons margarine. Stir in one can Campbell's tomato soup, 1/2 cup water, 3/4 cup shredded cheddar cheese. Heat until cheese melts. Blend with 2 cups cooked macaroni; pour into buttered 1-1/2 qt. casserole. Sprinkle 1/4 cup shredded cheese and 2 tablespoons buttered bread crumbs on top. Bake at 350° until nicely browned and bubbling--about 30 minutes.

Miss Phoebe Pearson

EGGPLANT (OR SQUASH) CASSEROLE

3 cups cooked and mashed eggplant or squash

Add 2 tablespoons salad dressing, 2 eggs, 2 tablespoons finely chopped onion, 1/2 cup sweet milk.

Then prepare 1/2 lb. sharp grated cheese and 1 cup cracker crumbs. Butter 1-1/2 qt. cas- serole. Put in layer of first mixture, then sprinkle with cracker crumbs and cheese. Alternate the layers, ending with crumbs and cheese. Dot with butter. Bake 25 or 30 minutes in 350 degrees oven.

Mrs. W. K. Pursley

PINEAPPLE NUT TOPPING FOR SWEET POTATO SOUFFLE

1 cup granulated sugar 1 cup brown sugar
1 sm. can crushed pineapple 1 cup pecans, chopped
Lump of butter, size of walnut

Mix all ingredients together and cook until thick.
Spread over souffle and bake until heated through.

Mrs. J. K. Lewis, Jr.

SQUASH CASSE ROLE

2 lbs. yellow squash 1 large or 2 small onions

Season with salt and pepper, butter and sugar as desired, and cook until tender. Mash and drain. Save liquid.

Make about 2 cups thick white sauce (4 tbs. flour, 4 tbs. butter per cup of liquid.) Use vegetable liquid and milk for liquid.

1 cup to 1-1/2 cups sharp cheese, cubed or shredded.

Mix squash, white sauce, and cheese. Put into greased casserole and top with buttered bread crumbs. Or, if preferred, wait until baked and top with crushed potato chips. Bake in 325° oven until bubbly, about 30-40 minutes. May be prepared and refrigerated overnight or frozen. Serves 6-8.

Mrs. J. Y. Todd, Jr.

GREEN RICE

2 cups uncooked rice	2 beaten eggs
2/3 cup Wesson oil	2 cups grated sharp cheese
3 medium onions, chopped	1 clove garlic, minced
1 cup chopped parsley	2 green peppers, chopped fine
2 tablespoons salt	2 cups top milk

Cook rice (with no salt). Drain, add milk and beaten eggs, and all other ingredients. Bake in casserole 45 minutes at 350 degrees. Can be frozen cooked or uncooked. Serves 16.

Mrs. Dave Lore

MOCK WILD RICE (BROWNED RICE)

1 cup rice (raw)	1 lg. can chopped drained
1 stick butter or oleo	mushrooms
2 cans beef consomme.	

Brown rice in 1/2 stick margarine in skillet until golden color. If using one large onion, chop and brown in 1/2 stick margarine. Add all ingredients together in casserole. Cover and bake one hour at 350°. Serves 6-8. Double for larger number.

Mrs. Carl Loughridge

GREEN PEA CASSE ROLE

Cook until tender--in fry pan--one large onion in 1/2 stick butter. Add 1 can mushroom soup thinned with a little liquid from peas. Add 2 cans green peas (#2 can), 1 can sliced mushrooms; 1/2 cup slivered toasted almonds, 1 cup water chestnuts, sliced; 1 teaspoon Worcestershire sauce, salt and pepper.

Put into oven and cook until liquid bubbles. Put buttered bread crumbs on top before putting into oven, if desired.

Mrs. C. M. Wallace

SPINACH CASSE ROLE

1 pkg. frozen chopped spinach	1 can condensed
1 egg, slightly beaten	cream of chicken soup
1 cup grated sharp cheese	2 slices bread
3 tbsp. melted butter or oleo	dash of red pepper
dash of garlic salt (optional)	

Cook spinach according to directions, using 1/2 cup water, 1 teaspoon sugar and no salt. Drain thoroughly, mashing out all liquid with back of large spoon. Combine spinach with soup, egg and cheese. Pour into greased 1-1/2 quart casserole. Cube bread and toss lightly in butter to which garlic salt has been added. Top spinach mixture with bread cubes and bake 1 hr. at 350°. May be prepared ahead of time and refrigerated until baking time.

Serves 6.

Emily Howell

SWEET POTATO PUDDING

4 lg. raw sweet potatoes (grated),	4-1/2 to 5 cups
2 cups sugar	3 eggs
2 cups milk	1/2 stick oleo, melted
1 tablespoon flour	3 tsp. cinnamon sugar

Put milk into pan or bowl and grate potatoes into it. (This keeps potatoes from turning dark.) Add sugar, cinnamon sugar, eggs, flour and butter. Mix thoroughly. Turn mixture into 1-1/2 quart buttered casserole and bake in 350° oven 1 hour, or a bit longer if necessary. Serve warm.

Serves 8 to 10.

(For variety, add 1 cup damson plums, sweetened; or 1 cup tart pie cherries, drained and sweetened; or 1 cup white raisins.)

Mrs. Fred Howell

FESTIVE ONIONS

4 cups onions, sliced	5 tbs. butter
2 eggs	1 cup cream
Salt and pepper	2/3 c. grated Parmesan cheese

Saute onions in butter until they are transparent, then put into baking dish. Beat eggs until they are light, and mix in the cream and a dash of salt and pepper. Pour this mixture over onions, sprinkle the Parmesan cheese on top, and bake uncovered for 15 minutes in a 425° oven.

(Undiluted canned milk or half-and-half may be used instead of cream.)

Mrs. Plato Pearson, Jr.

GREEN BEAN CASSE ROLE

3 cans french green beans (drained)	1 med. onion, chopped
1 stick oleo	2 cans mushroom soup, (undiluted)
3/4 cup sharp cheese	1/8 tsp. tabasco sauce
2 tsp. soy sauce	1 tsp. salt
1 tsp. Accent	1 can water chestnuts
1 pkg. slivered almonds (Chinese), sliced thin	

Saute onion in butter. Add all ingredients except cheese, and save few almonds for top. Pour sauce over beans which have been placed in casserole. (Drain beans before using.) Heat in moderate oven.

Mrs. Bill Jumper

GREEN BEAN CASSE ROLE

1 can french style green beans	1 can mushroom soup
1 can grated sharp cheese	1 can O & E French-fried onion rings

Drain green beans--reserving 1/4 cup juice. Alternate layers beginning with green beans, mushroom soup, onion rings, grated cheese. Repeat. Add 1/4 cup juice and bake at 350° 25 to 30 minutes.

Mrs. Charles Wilson

CORN PUDDING

1 c. fresh or frozen corn kernels	2-1/2 cups whole milk
	4 eggs
Dash nutmeg or mace	1 tbs. butter, melted
1 tbs. sugar	1 tbs. flour

Beat eggs well. Add flour and milk dissolved together. Fold in corn kernels, nutmeg and melted butter. Put in baking dish and set in oven at 350°. Stir after 15 minutes and bake until the custard has set, approximately 30 minutes.

Mrs. David Smith, Sr.

SQUASH WITH SHREDDED ALMONDS

2 lbs. small summer squash	2 oz. butter
	1 cup sour cream
1/4 cup almonds, blanched and slivered	
1/2 small onion, Salt and pepper minced	1 tbs. flour
	Chopped barsley or chives

Boil squash in salted water until cooked, but not too soft.

Fry minced onion in butter until slightly yellow. Add to squash and season with salt and pepper. Add dash of oregano.

Heat sour cream. Put flour with small amount of cream. Stir into the whole a little at a time. Add almonds. Stir until sauce thickens. Pour over squash and mix well. Put the above in a casserole and put into oven for further heating and browning. Add parsley or chives just before serving.

Mrs. James W. Kennedy

ORANGE CANDIED YAMS

6 medium yams	1/2 c. boiling water
2 tsp. salt	3 tbs. butter
1 tbs. orange juice	1/2 tbs. grated orange peel
3/4 cup dark corn syrup	1/4 cup brown sugar Orange slices

Pare and halve yams. Add boiling water and salt. Simmer in covered skillet until tender (about 15 minutes). Drain off all but 1/4 cup liquid. Dot potatoes with butter. Combine other ingredients and pour over potatoes. Cook uncovered over low heat until glazed (about 15 minutes). Baste frequently. Turn potatoes once.

Serves 6 to 10 people, depending on size of yams.

Mrs. Rowe Reese

CAULIFLOWER WITH SHRIMP SAUCE

2 cans frozen cream of shrimp soup. Add large can condensed milk. Season slightly with pepper and salt as desired. Heat slowly.

Cook four packages frozen cauliflower or fresh (never overcook cauliflower). Drain. Put in serving dish. Pour sauce over and sprinkle with chopped almonds. Serves 12 well. Divide for 6 or 8 servings.

Mrs. Carl Loughridge

FRUIT CASSE ROLE

1/3 cup butter
2/3 cups dark brown sugar (packed)
1 teaspoon curry powder

Drain:

1 large can peaches
1 large can apricots
1 large can pears
1 large can pineapple
8 to 10 cherries

Mix with above ingredients (except butter). Place in casserole. Dot with butter. Bake for 1 hour at 325°. Serve warm. (Can be frozen.)

Mrs. Dave Lore

NOTES

